

GLUTEN FREE MENU

Appetisers and Starters

Selection of Olives and Baby Plum Tomatoes	3.75
Soup of the Day	5.25
Chicken, Brandy and Wild Mushroom Pate served with a Fruit Compote and Oatcakes	6.50
(V) Fantail of Seasonal Melon served with Fresh Fruit, Fruit Coulis and Blackcurrant Sorbet	6.50
Mushrooms and Chorizo Sausage in a Garlic Cream Sauce served with Garlic Herb Bread	7.25
Salmon and Smoked Mackerel Fishcake set on shaved Fennel served with a Lime and Caper dressing	7.50

Main Courses

Steak, Ale and Mushroom Pie served with a Creamed Potato Topping, Boiled or Chipped Potatoes and Seasonal Vegetables	14.00
Chicken Tikka Masala <i>or</i> Quorn Tikka Masala (V) served with Basmati Rice	13.50
Gourmet Beef Burger topped with Mature Cheddar Cheese , Smoked Bacon, Tomato and Salad served with Battered Onion Rings, Relish and Chipped Potatoes	14.50
(V) Butternut Squash and Green Pepper Risotto with Parmesan Cheese topped with a Poached Egg served with Parma Ham	12.25 13.50
Salmon Steak with Green Pesto Crème Fraiche Topping set on a Courgette, Green Pepper and Green Bean Medley served with a side of Creamed, Boiled or Chipped Potatoes	14.25
Beer Battered Cod served with Peas and Chipped Potatoes	13.75
Pheasant Supreme with Apricot and Tarragon wrapped in Smoked Bacon, served with Chips or Potatoes, Seasonal Vegetables and a Cranberry and Plum Red Wine Sauce	23.00

Any one of these dishes may contain one or more of the 14 allergens

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Pan Fried Sea Bass 23.00
set on Stir Fried Vegetables served with a Caper Cream Sauce and a side of Creamed,
Boiled or Chipped Potatoes

Rump Steak
with Tomato, Mushrooms, Onion Rings and Chipped Potatoes 23.00

Scottish Sirloin Steak 27.50
with Tomato, Mushrooms, Onion Rings and Chipped Potatoes

Fish may contain bones

Side Orders

Homemade Battered Onion Rings	3.25
Chipped Potatoes	3.50
Side Salad	3.25
Garlic Bread	3.25
Bread Roll Basket	3.25

Sauces

Brandy and Pepper Sauce	3.25
Blue Cheese Sauce	3.25
Béarnaise Sauce	3.25

Sweets

Fresh Fruit Platter 7.25
served with a choice of Cream, Ice Cream, Raspberry Sorbet or Natural Yoghurt

Orange and Cointreau Crème Brulee 7.25
served with Shortbread

Sticky Toffee Pudding 7.25
served with Vanilla Ice Cream and Butterscotch Sauce

Blueberry and Lime Cheesecake 7.25
served with Cream, Seasonal Fruits and Coulis

Ice Cream with Fruit 7.25

Selection of Cheese and Biscuits 7.75
Brie, Stilton, Arran Smoked, Claret Gigha

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