

Gluten Free Menu

~ Please ensure that the waiting staff know that you are ordering from the Gluten Free menu ~

Starters

Soup	Seasonal soup of the day, warm bread (v)	5.95
Cullen Skink	Traditional smoked haddock, tattie and leek soup, warm bread	7.95
Chicken	Chicken satay skewers, Asian salad, spicy peanut dip	8.95
Prawns	Prawns in a Marie Rose sauce, baby gem lettuce, gluten free bread	8.95
Mozzarella	Breaded mozzarella, sweet chilli sauce (v)	7.95

Mains

Haddock	Beer battered or breaded North Sea haddock, peas, tartar sauce	17.95
Strips	Battered chicken fillets, sweet chilli, BBQ or garlic & herb dip	16.95
Chicken Curry	Indian butter chicken, medium spiced, steamed rice (vo)	17.95
Chicken	Chicken breast, wild mushroom cream sauce, seasonal vegetables	16.95
Lemon Sole	Pan fried Lemon Sole, prawn & leek sauce, seasonal vegetables	19.95
Burger	Chick pea & vegetable burger, gluten free bun, tomato & chilli chutney, coleslaw, salad (v)	14.95

All main courses are served with a choice of chunky chips, skinny fries or baby boiled potatoes

Upgrade to sweet potato fries for 2.00

Sides

Chunky chips	4.95	Skinny fries	4.95	Sweet potato fries	6.95
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Desserts

Sticky Toffee	Sticky toffee pudding, toffee sauce, fresh cream, vanilla ice cream	7.95
Eton Mess Sundae	White chocolate & raspberry ice cream, winter berries, meringue	7.95
Brownie	Rich chocolate brownie, toffee ice cream, chocolate sauce	7.95
Ices	Selection of ice cream & sorbets	2.50 per scoop
Cheese Slate	Blue Murder, creamy Brie, smoked Applewood, chutney, grapes, oatcakes	9.95
	Add a glass of Taylor's Late Bottled Vintage Port (20%, 50ml)	4.70