

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	7.95
Prawns	Prawns in a Marie Rose sauce, baby gem lettuce, warm sesame prawn toast	8.95
Goats Cheese	Goats cheese truffles, honey & fresh rosemary, chilli jam (v)	6.95
Halloumi	Breaded, herby halloumi fingers, sriracha mayonnaise (v)	6.95

Mains

Haddock	Beer battered or breaded North Sea haddock, peas, tartar sauce	13.95
Maryland	Breaded chicken breast, banana fritter, grilled pineapple, tomato, bacon, mushrooms, sweetcorn salsa	14.95
Strips	Battered chicken fillets, sweet chilli, BBQ or garlic & herb dip	12.95
Curry	Medium spiced Madras curry, rice, poppadoms, mango chutney	
	Chicken Curry	12.95
	Prawn curry	15.95
	Vegetable curry (v)	11.95
Chicken	Chicken breast, wild mushroom cream sauce, seasonal vegetables	15.95
Lemon Sole	Pan fried Lemon Sole, prawn & leek sauce, seasonal vegetables	16.95
Burger	Chick pea & vegetable burger, tomato & chilli chutney, coleslaw, salad (v)	10.95

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

Sides

Chunky chips	2.95	Skinny fries	2.95	Sweet potato fries	3.95
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Desserts

Sticky Toffee	Sticky toffee pudding, toffee sauce, fresh cream, vanilla ice cream	5.95
Eton Mess Sundae	White chocolate & raspberry ice cream, winter berries, meringue	5.95
Brownie	Rich chocolate brownie, toffee ice cream, chocolate sauce	5.95
Ices	Selection of ice cream & sorbets	4.95
Cheese Slate	Blue Murder, creamy Brie, smoked Applewood, chutney, grapes, oatcakes	7.95
	Add a glass of Taylor's Late Bottled Vintage Port (20%, 50ml)	3.00