



GLUTEN FREE MENU

WHILE YOU WAIT

- Nocellara del belice olives – 3.65
- Crisp whitebait with aioli – 3.95

STARTERS

- Pan seared scallops – 9.95
Creamed chicory, smoked bacon, orange & tarragon dressing
- Beetroot-cured smoked salmon – 7.95
Pickled cucumber, gluten free bread
- Chef's freshly prepared soup – 4.95 V
Gluten free bread & whipped butter
- Cauliflower bites – 5.95 VV
Fresh cauliflower in spiced tempura batter, red pepper & smokey salt crust, chilli dip
- Chicken liver parfait – 6.75
Wrapped in Serrano ham, pear & plum chutney, gluten free bread, crisp leaf salad
- Prawn cocktail – 7.95
Atlantic prawns with wood roasted red pepper mayonnaise, lime pickled cucumber & tomato salad
- Cullen skink – 7.50
Creamy smoked haddock soup, leek & potato
- King prawn pil pil – 7.95
Hot garlic & chilli oil, gluten free bread
- Steamed Shetland mussels
Garlic & cream | Chilli & coriander
Starter – 7.95 | Main – 13.95
- Crisp tempura (Starter | Main)
Sesame dressing & wasabi mayo
Vegetable – 6.95 | 12.95 VV
Chicken – 7.25 | 14.00
King Prawn – 7.95 | 14.95

SEASONAL AVAILABILITY:

We always use the freshest and seasonal produce on all of our menus, some products may be subject to availability.

FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering.

V — Vegetarian VV — Vegan

WRAPS & SANDWICHES

Available daily 12noon—4.30pm
Made with gluten free bread
Add soup or fries – £1

Harissa spiced char-grilled chicken – 7.25
Shredded baby gem & spiced mayo

Prawn Marie Rose – 7.95
Avocado & green apple

Smoked salmon – 7.95
Lemon crème fraîche

Goats cheese – 6.50 V
Honey, apricot, sultanas & beetroot chutney

Glazed Ayrshire ham – 6.95
Mustard & cornichon

Roast red pepper hummus – 7.25 V
Caramelised chick pea & steamed tenderstem broccoli

MAINS

Thai spiced breast of chicken – 13.95
Stir fry vegetables, basmati rice, coconut, lime & sweet chilli

Seared fillet of salmon – 13.95
Pomme puree with summer green and lemon beurre blanc

Classic fish & chips – 13.95
Gluten free batter fillet, minted peas, tartare sauce & lemon

Chicken balmoral – 13.95
Fondant potato, Drambuie sauce, tenderstem broccoli

Gluten free penne – 11.95 V
Garlic & herb bread

Prime beef burger – 12.95
Dill pickle, crispy onion, home smoked tomato relish, fries
Add cheddar | blue cheese | bacon – 1.25 each

Sweet & sour vegetables – 11.95 VV
Chilli bubble batter, roasted pineapple and pepper sauce, fragrant rice

Chicken Caesar salad – 12.95
Anchovy & mayo dressing, aged Parmesan

SPECIALITY

Grilled half | Whole lobster – 20.95 | 32.95
Thermidor sauce or garlic & herb butter with thick cut chips

Grilled langoustines 6 | 9 – 21.95 | 32.95
Thermidor sauce or garlic & herb butter with thick cut chips

Citrus fillet of sea bream & king prawns – 19.95
Tomato & basil salsa, crunchy baby potatoes and lemon scented greens

Char sui pork belly – 16.95
Sticky jasmine rice, pear, radish and peanut salad, dipping sauce

Poached salmon salad – 14.95
Potato & crisp greens, dill and lemon crème fraîche, pickled cucumber

FROM THE GRILL

All our steaks are dry-aged and perfectly matured by our trusted butcher – Campbell's of Linlithgow. Served with whole roasted tomato, stone-baked garlic mushroom and your choice of side.

Ribeye 8oz – 21.95
Sirloin 8oz – 24.95
Fillet 8oz – 29.95

Steak sauces – 2.95
Red wine | pepper | whiskey & mustard | Béarnaise

Steak toppers
Garlic king prawns – 4.95 | Half lobster – 15.95
Lobster & king prawn mac & cheese – 10.95

SIDES

Truffle & Parmesan fries – 3.50

Chilli & Parmesan fries – 3.50

Cajun sweet potato fries – 3.25

Fries – 2.95

Rosemary & sea salt potato wedges – 2.95

Wild mushrooms, hot garlic butter – 3.50

Rocket & Parmesan salad – 2.95

Scotts mixed salad – 2.95



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