

# NO GLUTEN CONTAINING INGREDIENTS

*This menu may not be suitable for Coeliacs (may contain wheat)*

## • TO GET YOU STARTED •

Gordal Pitted Green Olives	£ 6.00
Ciabatta, whipped brown butter	£ 5.00

## • STARTERS •

Today's Home-made Soup, gluten-free bread, local butter VG	£ 6.50
Cullen Skink, smoked haddock, potatoes, white onion, crispy leek	£10.00
Chicken Liver Pate, chargrilled tomato chutney, gluten-free oatcakes	£ 9.50
Caprese Salad, buffalo mozzarella, vine ripened tomato, pesto, micro basil	£10.00
Scottish Smoked Salmon, chive cream cheese, caperberry salad, fresh lemon	£13.00
Goats Cheese Mousse, beetroot carpaccio, candied hazelnuts	£ 9.50
Dome Mezze Plates, aubergine caponata, smoked chickpea & spinach salad, marinated feta cheese, ciabatta VG	£10.00

## • MAIN COURSES •

Roasted Aubergine, tomato, courgette & red pepper cassoulet VG	£17.00
<i>Recommended Wine: Valpolicella Classico, La Dama, Veneto, Italy 2021   £8.90 175ml</i>	
Pan Fried Chicken Breast, sun-blushed tomato mousse, potato gratin	£18.00
Pan Seared Sea Trout, baby potatoes, fine beans, shallots, chilli garlic butter, spring onion	£23.00
<i>Recommended Wine: Pouilly-Fuissé, Les Petites Pierres, Louis Jadot, Mâconnais, France 2020   £11.50 175ml</i>	
Seasonal Salad, please ask your server for our current seasonal salad VG	£15.00

## • FROM THE GRILL •

*All of our beef come from locally raised fully traceable  
Grass-fed Scottish cattle, aged for a minimum of 21 days*

<b>8oz Fillet Steak</b>	£45.00
<i>prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare</i>	
<b>10oz Ribeye Steak</b>	£39.00
<i>beautifully marbled for a superb juicy full bodied flavour, recommended medium</i>	
<b>10oz Flat Iron Steak</b>	£25.00
<i>a shoulder cut giving a rich beefy flavour, recommended medium rare</i>	
<b>Pork Chop</b>	£23.00
<i>French trimmed, served on the bone</i>	

## • SAUCES •

Garlic Butter	£ 3.50
Salsa Verde VG	£ 3.50
Peppercorn	£ 3.50

## • SIDES •

Koffmann Fries VG	£ 4.00
Parmesan Fries	£ 5.00
Rocket & Parmesan Salad	£ 4.50
Garlic Wild Mushrooms VG	£ 5.00
Chilli & Lemon Tenderstem Broccoli VG	£ 4.50

## • DESSERTS •

Ice Creams and Sorbets VG	£ 6.50
Great British Cheeses, apple chutney, gluten-free oatcakes	£14.00
<i>Recommended Wine: Cockburns L.B.V. Port   £5.00 50ml</i>	
Chocolate & Raspberry Tart, raspberry coulis, fresh berries VG	£ 9.50
Sticky Toffee Pudding, toffee sauce, vanilla ice cream, candied orange peel	£ 8.00

\* VG-VEGAN

Please note, whilst every effort has been made to avoid cross contamination, our kitchen does handle gluten containing products.

Should you have any food allergies or intolerances, please let a member of staff know before placing your order.

A discretionary 10% service charge will be added to your bill.