

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	£10.50
Chicken Liver Pate, chargrilled tomato chutney, gluten-free oatcakes	£ 9.50
Smoked Salmon Roulade, gluten-free oatcakes, cucumber, cream cheese	£13.00
Goats Cheese Mousse, beetroot carpaccio, candied hazelnuts	£10.50
Heritage Tomato, garden salad, whipped feta cheese (<i>Vegan option available</i>)	£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>	
Sea Bream Fillet, baby potatoes, tenderstem broccoli, lemon hollandaise sauce	£23.00
Roast Turkey Paupiette, sage and onion stuffing, chunky root vegetables, roasted potatoes, pigs in blankets	£22.00
Pan Seared Sea Trout, baby potatoes, fine beans, shallots, chilli garlic butter, spring onion	£24.00
<i>Recommended Wine: Pouilly-Fuissé, Les Petites Pierres, Louis Jadot, Mâconnais, France 2020 £11.50 175ml</i>	
Seasonal Salad, <i>please ask your server for our current seasonal salad</i> VG	£16.00

• FROM THE GRILL •

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

8oz Fillet Steak	£45.00
<i>prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare</i>	
10oz Ribeye Steak	£39.00
<i>beautifully marbled for a superb juicy full bodied flavour, recommended medium</i>	
10oz Flat Iron Steak	£25.00
<i>a shoulder cut giving a rich beefy flavour, recommended medium rare</i>	
Pan-Fried Duck Breast	£26.00
<i>roast potatoes, seasonal vegetables, honey infused jus</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.