

M E N U

GLUTEN FREE

For the Table

Kalamata and Halkidiki olives £4.5

Kalamata and Halkidiki olives, chilli, garlic

Starters

Chef's Soup of the Day £6.75

bread, Netherend Farm salted butter

Chicken Liver, Port & Thyme Pâté £8.75

thyme clarified butter, red onion marmalade, oat biscuits, dressed leaves

Isle of Skye King Scallops £13.85

pan-seared Isle of Skye king scallops, butternut squash purée, crispy prosciutto, toasted pumpkin seeds, pea shoots

Sandwiches till 5pm

Please see main lunch menu (but on a GF bread)

Soup Club

Order any starter or sandwich and have a mug of home-made soup served with it for £4.

Mains

From the sea

North Sea Haddock & Chips £16.95

battered North Sea haddock, fresh-cut chips, crushed peas, fresh mint, tartar, lemon

Pan-seared (MSC approved) cod fillet £18.85

roasted tomato, chorizo & new potato cassoulet, buttered green beans, crispy samphire

From the land

Lemon & Parsley Marinated Chicken £16.85

British skin-on chicken breast, sugar snap peas, olive oil & herb crushed new potatoes, roasted red pepper & tomato sauce, burst capers

Scottish Steak Burger £15.95

steak mince, bone-marrow, burger bun, lettuce, vine tomato, dill pickle, mustard mayo, French fries, char-grilled tomato relish

add mature Cheddar £1.00

add Castello blue £1.50

add streaky bacon £1.50

10oz Scottish Ribeye (28 day dry aged) Steak £29.5

with fresh-cut chips, roasted vine tomato, portabello mushroom, onion rings

Steak Sauces £3.

Blue Murder

Pepper

Béarnaise

Desserts

Classic Crème Brûlée £7.75

set vanilla custard, brown sugar

Dairy Ice-cream

chocolate sauce, Cadburys flake

2 scoops £4.5

3 scoops £6.25

Ask about today's ice-cream selection

* Please note: the gluten free dishes are prepared in an environment that has gluten present

* Please note: all dishes are prepared in an environment where nuts may be present