MENU



GLUTEN FREE

For the Table

Kalamata and Halkidiki olives £4.75

Kalamata and Halkidiki olives, chilli, garlic

Starters

Chef's Soup of the Day £6.95

bread, Netherend Farm salted butter

Chicken Liver, Port & Thyme Pâté £9.20

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

Isle of Skye King Scallops £14.55

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 £4.20

Mains

From the sea

North Sea Haddock & Chips £17.80

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

Pan-seared (MSC approved) cod fillet £18.95

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

From the land

Pan-roasted Chicken Breast £17.70

British skin-on chicken breast, fine beans, pomme dauphinoise, crisp sweet cured bacon, pepper sauce

Scottish Steak Burger £16.75

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

add mature Cheddar £1.05 add Castello blue £1.60 add streaky bacon £1.60

10oz Scottish Ribeye (28 day dry aged) Steak £31.00

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

Steak Sauces £3.15

Castello blue Pepper Béarnaise

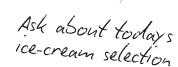
Desserts

Classic Crème Brûlée £8.15 set vanilla custard, brown sugar

Dairy Ice-cream

chocolate sauce, Cadburys flake

2 scoops £4.75 3 scoops £6.55



^{*} 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