



## Gluten Free Menu

### NIBBLES

<b>Bread</b> Gluten free artisan bread with butter or extra virgin olive oil and balsamic	<b>£1.95</b>
<b>Olives</b> Marinated, warm	<b>£2.25</b>
<b>Squid</b> Deep fried with green tabasco aioli	<b>£4.50</b>

### STARTERS

<b>Soup</b> Home-made each day, served with Barnett's gluten free bread	<b>£4.75</b>
<b>Cullen Skink</b> Smoked haddock, cream, potatoes, leeks and celery, Barnett's gluten free bread	<b>£6.95</b>
<b>Quinoa</b> edamame, almond, chervil, mustard cress, goat's cheese	<b>£6.75</b>
<b>Arbroath Smokie</b> pate, gluten free melba toast, watercress & radish	<b>£6.75</b>

### STARTER OR MAIN

<b>Mussels</b> white wine, garlic, shallots, cream, parsley (fries with main)	<b>£6.50/13.50</b>
<b>Haggis</b> neeps & tatties	<b>£7.00/13.50</b>

### MAINS

<b>Gluten Free Fish and chips</b> Local haddock, garden peas, tartare sauce (baked or fried)	<b>£9.50/13.50</b>
<b>Hake</b> boulangère potato, confit shallots, green asparagus, garlic chive cream	<b>£17.25</b>
<b>Seabass</b> beetroot, fennel, mandarin, tarragon, horseradish crème fraîche	<b>£18.50</b>
<b>Pork Belly</b> butter bean cassoulet, granny smith apple, black pudding crumble, jus roti	<b>£18.50</b>
<b>Beef Bourgne</b> roast garlic mash, pancetta, green beans, champignons	<b>£17.50</b>

### GRILL

We only use Scottish meat sourced from Henderson butchers who dry age all our beef on the bone. All our dishes are served with roast vine cherry tomato, watercress, stem broccoli & béarnaise sauce

<b>Free range chicken breast</b>	<b>£17.50</b>
<b>10oz Rump steak</b>	<b>£25.95</b>
<b>8oz Fillet steak</b>	<b>£31.50</b>

### SIDES

Chips - Fries - Mashed Potato - rocket & pear salad - mixed salad - sugar snaps & mangetout with lemon & sea salt - green beans & pinenuts	<b>£2.95</b>
Truffle & parmesan fries	<b>£3.50</b>

*All parties of 8 & more will be subject to a 10% gratuity charge  
Food allergies and intolerances – please speak to a member of our team about your requirements*



## DESSERTS

<b>Chocolate textures</b> <i>perfect to share, or even better for one....</i>	<b>£7.50/10.50</b>
<b>Raspberry</b> soufflé & sorbet	<b>£6.75</b>
<b>Parfait</b> nougatine & hazelnut, satsuma salad	<b>£6.75</b>
<b>Affogato</b> Espresso, vanilla bean ice cream, liqueur of choice (Amaretto, Baileys, Orange, Hazelnut, Coffee)	<b>£8.00</b>
<b>Granny Smith apple mini desserts</b>	<b>£7.50</b>
<b>Ice-cream</b> Isle of Arran– <i>ask for today's selection</i>	<b>£4.50</b>

## PUDDING AND AFTER DINNER DRINKS

*Here is a small selection of our after dinner drinks. Please ask your waiting staff for whiskies and other drinks*

### **Pudding Wine** (125ml)

Mount Horrocks Cordon Cut 2015, Clare Valley, Australia	<b>£9.00</b>
Sauternes, Chateau Laville, 2011	<b>£9.00</b>

### **Port** (50ml)

Kopke Fine Ruby Port	<b>£3.20</b>
Quinta Noval LBV	<b>£4.50</b>

### **Liqueurs and Brandy**

Drambuie, Baileys, Glayva, Grand Marnier	<b>£3.50</b>
Cointreau, Amaretto, Kahlua, Sambuca, Tia Maria, Chambord	<b>£3.00</b>
Courvoisier VS	<b>£3.50</b>
Hennessy VS	<b>£3.75</b>
Remy VSOP	<b>£4.50</b>
Calvados Magloire	<b>£4.10</b>

## TEAS AND COFFEES

Our teas come from The Tea Lovers Company, based in St Andrews. Hand-picked leaves are specially selected and the company now makes its own triangular teabags in Scotland

*Choose from a selection of:*

<b>Breakfast tea, Earl Grey, Islay Lapsang Tea, Green tea, Cherry green tea, Chamomile, Peppermint, Red bush</b>	<b>£2.80</b>
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Our coffee is Arabica coffee sourced from central America and then naturally roasted.

*Choose from a selection of:*

<b>Single espresso</b>	<b>£2.00</b>
<b>Macchiato</b>	<b>£2.25</b>
<b>Americano</b>	<b>£2.80</b>
<b>Cappuccino, latte, double espresso</b>	<b>£2.80</b>
<b>Flat White</b>	<b>£3.00</b>
<b>Mocha</b>	<b>£3.00</b>
<b>Extra shot</b>	<b>50p</b>

## LIQUEUR COFFEE

<b>Irish Coffee</b> (Jameson Whisky)	<b>£6.95</b>
<b>Baileys Coffee</b>	<b>£6.95</b>
<b>Calypso Coffee</b> (Tia Maria)	<b>£6.95</b>
<b>Gaelic Coffee</b> (Isle of Skye 8)	<b>£6.95</b>