

Gluten Free Evening Menu

Please always inform your server of any dietary requirements at the time of ordering

Starters

Soup of the Day with a gluten free roll	£4.50
Cullen Skink traditional creamy soup made with smoked haddock, potatoes and leek	£6.95
Smoked Scottish Salmon radish, cucumber and coriander salsa and a wasabi mayonnaise	£7.50
Great Glen Charcuterie Venison Salami crumbled dunsyre blue, gluten free oatcakes and a homemade chili gin chutney	£7.50

Mains

Grilled North Sea Haddock set on a cabbage and cheese mashed potato (rumbledethumps) and green beans with hollandaise sauce	£13.95
Grilled Cajun Chicken served with dressed salad, sweet chilli sauce, cabbage and cheese mashed potato (Rumbledethumps) and homemade coleslaw	£12.95
Fillet of Hake chorizo potatoes, parsnip purée, grilled asparagus and paprika oil	£16.25
Chicken Rumbledethumps pan seared chicken breast set on a cabbage and cheese mashed potato (rumbledethumps) finished with a creamy whisky and peppercorn sauce	£13.95
Chickpea and Spinach Curry medium spiced aromatic curry served with basmati rice and topped with fresh rocket	£12.25
Mushroom and Asparagus Risotto topped with fresh rocket, parmesan and drizzled with truffle oil	£12.95

Side Orders

Dressed Salad	£2.25
Crusty GF Bread	£2.50
Coleslaw	£0.50

Desserts

Gluten Free Traditional Sticky Toffee Pudding with toffee sauce and vanilla ice cream	£6.25
Vanilla Ice Cream topped with homemade raspberry coulis	£4.25

All dishes are prepared in the same area as other gluten containing dishes, our chefs take every precaution when handling foods containing allergens.