



Gluten Free Menu

To Start

Marinated Olives £3.00

Soup of the Day, Gluten free bread £5.50

Wild Mushrooms, Garlic Cream Sauce, Gluten Free Bread £5.95

Hot Cured Scottish Salmon, Cream Cheese, Mixed Leaves, Gluten Free Bread £6.50

Ham Hock Terrine, Black Pudding, Spiced Apple & Pear Chutney, Gluten Free Bread £6.25

Main Course

Vegetable Moussaka, Gluten Free Bread, Greek Salad (v) £11.95

Supreme of Chicken, Fondant Potato, Broad Beans & Asparagus £14.50

Greek Salad, Feta, Tomato, Onion, Cucumber & Olives (v) £9.95

Pea & Mint Risotto, Watercress (v) £10.95

Rack of Welsh Lamb, Fondant Potato, Minted Lentils, Seasonal Veg £16.95

Pan Fried Pork Tenderloin, Whole Tiger Prawns, Roasted Chorizo & Garlic Butter , Seasonal Veg £16.95

Whole Seabass, Lemon, Caper Butter & New Potatoes £14.95

Pan Fried Swordfish, Spicy Mediterranean Vegetables, Marinated King Prawns £14.95

Scottish Salmon Fillet, Mixed Beetroot and Feta Salad £13.95

12oz Gammon, Fried Hens' Egg, Sautéed pots and Crushed Garden Peas £11.95

Warm Chicken Caesar Salad, Crispy Bacon, Anchovies £10.95

Steaks

All Steaks are served with Sautéed Potatoes, Tomatoes & Mushroom

8oz Sirloin £18.00

8oz Fillet £23.95

10oz Rib-eye £19.00

For Dessert

Selection of Chilly Cow Ice Cream £5.50

Eton Mess £5.50

Goey Chocolate Hot Pot, White Chocolate Mousse £5.95

Fresh Fruit Salad, Raspberry Sorbet £5.95