

GLUTEN FRIENDLY

All dishes on this menu are made using non-gluten containing ingredients.

STARTERS

Gordal Picante Olives **VE**
Sun blushed & guindilla peppers 6.95

Edamame Bean & Crushed Pea Houmous **VE**
Lemon, mint, gluten free bread 7.25

Woodland Mushrooms on Gluten Free Bread **VE**
Sage butter, truffle cream 8.95

Gambas Pil Pil
Garlic chilli prawns, lemon & parsley,
gluten free bread 9.95

Chargrilled Watermelon & Whipped Feta **V**
Pomegranate molasses, mint, chilli, watercress 10.45

Classic Cullen Skink
Smoked haddock, leek & potato, gluten free bread 8.95

Smoked Salmon, Orange & Fennel Salad
Crème fraiche, lime gel, micro sorrel,
gluten free bread 12.45

Chicken Liver Parfait
Plum & apple chutney, gluten free bread,
crisp leaf, house dressing 8.95

Bloody Mary Prawn Cocktail
Plump king prawns, prawn Bloody Mary mayo,
pickled cucumber, cherry tomato 10.45

FOOD ALLERGENS & INTOLERANCES:

For our guests with food sensitivities, allergies or special dietary needs:
We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V = Vegetarian **VE** = Ask for Vegan

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.
100% of all service charge goes to our staff.

MAINS

Gambas Pil Pil
Garlic chilli prawns, lemon & parsley,
gluten free bread, fries 15.95

Coconut Chilli Chicken
Sweet chilli & coconut cream, fragrant rice,
boc choy, shrimp crackers 18.95

Steak Frites
6oz sirloin, peppercorn sauce, watercress, fries 25.95

Pan Seared Chicken Breast
Wild garlic butter, asparagus tips,
roast baby potatoes, tarragon cream 20.95

Thyme Roast Rump of Lamb &
Provençale Vegetables
Confit potatoes, mint & walnut pesto,
black olive crumb 27.95

Ayrshire Pork Loin Chop
Pont Neuf potatoes, spring cabbage & pancetta,
roast apple, cider jus 28.95

Smashed Beef Burger
Smoked ketchup, gluten free roll, dill pickle wedge,
Asian slaw, fries 17.45

Beyond Meat Burger **VE**
Smoked Applewood cheddar, gluten free roll,
garlic aioli, dill pickle wedge, slaw, fries 18.95

GRILL

All our steaks are Scottish 28 day dry aged grass fed long
horn cattle beef accompanied with Portobello mushrooms,
cherry vine tomatoes, watercress and fries.

8oz Ribeye 32.95

7oz Fillet 34.95

10oz Flat Iron 26.95

Add a Sauce 3.95
Red Wine Jus | Chimichurri | Pepper & Brandy

Add a Side 4.95
Haggis | Garlic King Prawns | Blue Cheese

SEAFOOD

We take pride in sourcing fresh, sustainable
and premium products for you to enjoy.

Catalan Fish Stew
Seabass, mussels, calamari king prawn,
confit new potatoes, gluten free bread,
garlic aioli 24.95

Pesto Seabass
crispy gnocchi, broccoli, pea, leek, spinach,
lemon, basil cream sauce 22.95

Salt Baked Cod
Asparagus, confit baby potatoes,
citrus butter sauce 25.95

SIDES

Fries 4.95 **VE**

Chilli & Parmesan Fries 5.95 **V**

Truffle & Parmesan Fries 5.95 **V**

Onion Rings 4.95 **VE**

Garlic Bread 4.95 **V**

Dirty Fries 6.95 **V**

Confit Potatoes 4.95 **VE**

Mini Mac 6.95 **V**

DESSERTS

Truffle Brownie Torte **VE**
Vegan vanilla ice cream, chocolate sauce 9.95

Rhubarb & Ginger Cheesecake **VE**
Raspberry, vegan vanilla ice cream 9.95



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