LOW GLUTEN

STARTERS

Crumbled Goats Cheese & Pistachio V
Hot beetroot chutney, pepper rocket • 9.45

Chicken Liver Parfait
Plum & apple chutney, gluten-free bread, rocket, house dressing • 9.95

Soup of the Day
Gluten-free bread & sea salt butter • 7.45

Isle Of Mull Tobermory Smoked Salmon
Pickled cucumber, caramelised lime & dill split dressing & caper mayo • 11.45

West Coast Seared Scallops
Butternut squash, & saffron oi • 16.45

Gambas Pil Pil
Garlic chilli prawns, lemon & parsley, gluten-free bread • 11.95

Crumbled Feta & Watermelon Salad VE
Vegan feta cheese, watermelon, cucumber, radish, pomegranate • 10.95 / 15.95

MAINS

Seared Fillet Of Seabass & Grilled Langoustine
Hasselback potatoes, citrus samphire, buttered leeks, garlic & lemon butter • 21.95

Ribeye Burger
Gluten-free bun, truffle mayo, baby gem, red onions, tomato, Raclette cheese fondue & salad • 30.95

Chicken Ballotine & Parma Ham
Chicken wrapped in parma ham, fondant potato, buttered tenderstem & Diane sauce • 20.95

Classic Mac & Cheese V
Mature cheddar, Italian cheese, gluten-free bread • 17.45
Add Lobster & King Prawns 14.95

Coconut Chilli Chicken
Sweet chilli & coconut cream, fragrant rice, pak choi • 19.95

Caesar Salad
Garlic mayo dressing, Italian hard cheese • 13.95
Add Chicken 4.95 | Prawn 5.95

GRILL

At Scotts, we are proud members of the Scotch Beef Club, offering the finest quality beef at an exceptional price. Our steaks are 28-day dry-aged, grass-fed and full of rich flavour. Served with Portobello mushrooms, cherry vine tomatoes, watercress & mash.

SIGNATURE

Sirloin 225g • 36.95 | **Fillet** 200g • 42.95
Prime Rib on the Bone (To Share) • 700g • 119.95
Chateaubriand (To Share) • 450g • 89.95

Add A Sauce 3.95
Chimichurri | Pepper & Brandy | Lemon & Garlic Butter

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 may apply a discretionary optional service charge to the bill. 100% of all service charge goes to our team in venue. Where applicable this will be clearly stated on your bill and can be removed at your discretion.