

ALL DAY DINING

Gluten Free

FOR THE TABLE

BREAD & OILS	5.5	CHARCUTERIE <i>For one/To share</i>	7/12
OLIVES & MANCHEGO	5.5	Bresaola, parma ham, salami, dressed in garlic oil	

APPETISERS

BEETROOT & GOATS CHEESE SALAD v	9.0	BRUSCHETTA v	8.5	GIN CURED SALMON	9.5
Steamed beetroot, pickled beetroot, beetroot gel, candied walnuts, whipped goats cheese		Fresh mozzarella, beef tomato, confit garlic oil, micro basil, aged balsamic + Add Parma Ham 3.5		Horseradish crème fraîche, pickled cucumber ribbons	
		GAMBAS PIL PIL	9.5	SOUP OF THE DAY	7.0
		King prawns marinated in garlic, chilli and coriander, toasted gluten free bread		Toasted gluten free bread, salted butter	

MAINS

HOUSE BURGER 17
Scotch beef, house sauce, confit onions, cheese, lettuce, beef tomato, house pickles, coleslaw, fries
+ Add Smoked Bacon 2.5

BUTTERMILK FRIED CHICKEN BURGER 18
Crispy buttermilk chicken, sriracha mayo, hash brown, lettuce, beef tomato, house pickles, coleslaw, fries

MALAYSIAN CURRY ve 17
Chickpeas, sweet potato, spinach, peppers, onion, coconut milk, coriander rice, flatbread

FRIED HALLOUMI BURGER v 16
Pan fried halloumi, coleslaw, lettuce, tomato, house pickles, lime aioli, fries

TACOS
Two soft corn tacos topped with pico de gallo and served with Asian slaw **+ Add Fries 3.5**

PULLED PORK Guacamole yoghurt, crispy onions 16

FISH TEMPURA Tartare sauce, house pickle 16

BLACK BEAN ve Guacamole yoghurt, crispy onions 15

SIDES

SKINNY FRIES & AIOLI	4.5	TATER TOTS & AIOLI	5.0	SALT & PEPPER CHICKEN POPS	6.0
HALLOUMI BITES & CHILLI JAM	6.5	HAND-BATTERED ONION RINGS	4.5		
SWEET POTATO FRIES & AIOLI	5.0	HOUMOUS & FLATBREAD	5.5		

SIGNATURE DISHES

VENISON 25
Butternut squash, mashed potato, squash purée, plum & red wine sauce

PAN ROASTED COD 24
Grilled miso-glazed hispi cabbage, mussels, dulse butter sauce

8oz RIBEYE OF ANGUS BEEF 35
Braised roscoff onion, semi-dried tomato, flat cap mushroom, mushroom ketchup, hand-cut chips, green peppercorn sauce, dressed watercress

TEMPURA BATTERED HADDOCK 19
Haddock, tempura batter, crushed peas, hand-cut chips, tartare sauce

SUNDAY SERVICE

Enjoy our signature house roast with a selection of delicious sides, then compete in our quiz night from 8pm
AVAILABLE EVERY SUNDAY FROM 12 UNTIL IT'S GONE!

V Denotes vegetarian dishes Ve Denotes vegan dishes VeA Denotes vegan available

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk.