Gluten Free Menu

While You Decide...

Bread & Olives 4
Gordal olives, Sliced GF brioche style bun, balsamic & EVOO

Pigs in blankets 6
Maple glazed chipolatas wrapped in smoked bacon

Starters

Sweet potato & onion Bhaji 8
With vegan sweet chili mayonnaise

Patatas Bravas 6
Smoked paprika crispy Scottish potatoes, lightly spiced tomato sauce, garlic mayo and mojo verde

Roast Tomato & Red Pepper Soup 5
GF Brioche style sliced bun and Lurpak butter

Firecracker Cauliflower 8
Sweet Sriracha coated crispy fried cauliflower with crispy onion and garlic mayonnaise (VGN)

Classic Smoked Salmon
Dill crème fraiche, pickled shallots, capers and GF toasted bread

Signature Mains

Chicken salad
Warm winter chicken salad, apple, charred roasted carrot, pickled shallots, croutons & pumpkin seeds with a maple dressing

Steak Frites 26
21-day aged Scottish **Sirloin** of Beef with skinny fries and choice of pepper sauce **OR** red wine jus

Firecracker Cauliflower 15
Sweet Sriracha coated crispy fried cauliflower florets tossed with spring onions and crispy onions served with steamed basmati rice

Chicken Pepper Sauce 17
Chargrilled Chicken with peppercorn sauce served with Clapshot potato

Burgers

All burgers served on a GF Brioche style bun *with, sliced beef tomato, baby gem lettuce, garlic mayonnaise and side of skinny fries*

Classic Bacon & cheese beef burger 15
Cajun Chicken 14
Vegan Moving Mountains 14
Salt n chili Halloumi 14

Sides

Clapshot Potato | Firecracker Cauliflower
Skinny Fries | Salt n Chilli Fries
Red Cabbage Slaw | Buttered Broccoli 4

Festive Mains

Traditional Roast Turkey 20
Slices of succulent roast turkey breast, sage & onion stuffing with pigs in blankets, maple glazed sprouts, crispy garlic roast potatoes, glazed carrots and a red wine jus

Chargrilled Cauliflower Steak 16
Veggie haggis stuffing, crispy garlic roast potatoes, maple glazed sprouts, glazed carrot and a smoked tomato, caper and shallot sauce

Tender Braised Beef 20
Slow braised feather blade of British Beef topped with pancetta, mushroom and onion, red wine jus, clapshot potato, maple glazed sprouts and glazed roast carrot

The Sunday Roast *Only £18*

30-day dry aged Tweed Valley topside of beef served pink with crispy roast potatoes, glazed carrots, Broccoli and red wine jus

Filled Rolls *Available 'til 4pm*

Served on toasted a GF Brioche style sliced bun *with Lurpac butter portion: -*

Smoked Bacon Rashers 5
Smoked Bacon Rashers and a fried egg 6
Chicken Tikka Melt 10
With salt n chilli slaw and Siracha mayo & melted 3 cheese mix
BLT 10
Smoked bacon rashers, crisp gem lettuce, sliced beef tomatoes & garlic mayonnaise
Cheese & Tomato Melt 10
Sliced beef tomato, cherry tomatoes and melted three cheese mix with mojo verde

Desserts

Tablet Sundae 6
Homemade tablet chunks with vanilla ice cream and toffee sauce

Neapolitan Sundae 6
Scoop of vanilla, strawberry & chocolate ice cream with chocolate sauce, raspberry coulis and whipped cream

Affogato 5
Espresso shot with scoop of vanilla ice cream

Allergens: Please advise server of **all** food allergies.
Allergen matrix available on request.
Please note we sell nuts behind the bar