

Gluten Free Menu

While You Decide...

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

Starters

Vegetable Pakora 8
Homemade vegetable pakora with mint raita

Patatas Bravas 6
Smoked paprika crispy Scottish Potatoes, lightly spiced tomato sauce, garlic mayonnaise 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)

Cherry Tomato, Basil Bruschetta 7
Cherry tomatoes in a basil dressing on GF Brioche style sliced bun with balsamic glaze

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
Salt n chili Halloumi 14

Classic Mains

£9 every Tuesday & Wednesday from 12 'til 8pm

Cajun Chicken Salad 14
Chargrilled Cajun spiced chicken with cherry tomatoes, roast red peppers, pumpkin seeds, croutons and cos lettuce with a lemon yoghurt dressing

Signature Mains

Braised Beef Pepper Sauce 18
Slow braised feather blade of British Beef with buttered broccoli, braised rice and peppercorn sauce

Steak Frites 26
35 day aged Scottish Sirloin of Beef cooked pink served with skinny fries and pepper sauce

Catalonian Fish Stew 20
Haddock, mussels, calamari, shrimp and chorizo with cherry tomatoes spring onions in a paprika spiced tomato sauce with crusty bloomer bread

Firecracker Cauliflower 14
Sweet Sriracha coated crispy fried cauliflower florets tossed with spring onions and crispy onions served with steamed basmati rice

Bar Snacks & Sides

Loaded Fries – skinny fries, crispy onions & choice of sauce
Peppercorn or Red wine Jus 5
Clapshot Potato | Firecracker Cauliflower 4
Skinny Fries | Salt n Chilli Fries | Paprika Crispy Potato Bits 4
Red Cabbage Slaw | Buttered Broccoli | Glazed Carrots 4

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

Breakfast Rolls

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

Fork Out Less

Tuesday to Thursday 12 'til 8pm

Friday to Saturday 12 'til 5.30pm

2 Course £16 | Add dessert £5

Starters

Vegetable Pakora
Vegetable pakoras with cucumber, mint raita

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

Patatas Bravas
Smoked paprika dusted crispy potato puffs, lightly spiced tomato sauce and garlic mayonnaise

Tomato Bruschetta
Cherry tomatoes with salsa Verdi and balsamic glaze on a GF Brioche style sliced bun.

Main Course

Chicken Balmoral
Chargrilled Chicken with smoked bacon, peppercorn sauce served with Clapshot potato

Classic Beef Burger
GF Brioche style bun, 6oz beef burger with bacon, mozzarella cheese, baby gem lettuce, sliced tomato, garlic mayonnaise and side of skinny fries

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

Cajun Chicken Salad
Chargrilled Cajun spiced chicken with cherry tomatoes, roast red peppers, pumpkin seeds, croutons and cos lettuce with a lemon yoghurt dressing

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

Crème Brûlée 8
Set vanilla custard with caramelised top

Affogato 5
Espresso shot with scoop of vanilla ice cream

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

Included in the Sunday Lunch Menu - 2 courses £19.95