

# GLUTEN FREE MENU

## Starters

Soup of the Day £4.95  
bread, butter

Chicken Liver, Port & Thyme Pâté £7.25  
thyme clarified butter, red onion marmalade, toast, dressed leaves

Tian of Scottish Salmon £7.50  
hot & cold smoked Loch Duart salmon, crème fraîche, shallots, lemon, chives, gin pickled cucumber, toasts, micro herbs

Braised Pig Cheeks w/ Pear Cider & Apple £7.25  
pigs cheeks, pancetta, pear cider reduction, stock, Parisian apples

## Sandwiches till 5pm

Please see main lunch menu (but with GF bread)

## Mains

North Sea Haddock & Chips £13.  
soda water batter, hand-cut chips, crushed garden peas, fresh mint, tartar, lemon

Corn-fed Hunters Chicken £15.50  
corn-fed chicken breast, pomme fondant, fine beans, chasseur sauce (stock, mushroom, tarragon, white wine, tomato)

Scottish Steak Burger £12.95  
hand-made brioche bun, lettuce, vine tomato, dill pickle, mustard mayo, hand-cut chips, relish  
add mature Cheddar £1 / add Strathdon Blue £1.50 / Morangie Brie £1.50  
add sweet cured streaky bacon £1

### Available Dinner Only

Braised (4hr) Bombay style Lamb Shank £16.50  
spiced Perthshire lamb shank, potato, butterbean, lentil & spinach Sag aloo, black garlic, lemon & yogurt dressing

Pan Roasted Scottish Salmon Fillet £15.50  
savoy cabbage w/ bacon, roasted & herbed new potatoes, lemon & dill beurre blanc, pea shoots

10oz Scottish Rib-eye (28 day dry aged) Steak £22.25  
w/ hand-cut chips, roasted vine tomato, portabello mushroom, onion rings, black garlic butter  
(Soldiers Block Malbec - Australia)  
Strathdon Blue or pepper sauce - £2.75

## Desserts

Classic Crème Brûlée £6.75  
set vanilla custard, brown sugar

Stewart Tower Dairy Ice-cream  
choc sauce, Cadbury's flake  
2 scoops £4./3 scoops £5.50

## Soup club

order any starter or sandwich and have a mug of home-made soup served with it for

£3.

2 x

## Burgers

for

£20.

12-9pm

Mon-Thu

Please note. the gluten free dishes are prepared in an environment that has gluten present