

Gluten Free Menu

Starters

Soup	Seasonal vegetable soup, gluten free bread (v)	4.95
Salmon	Cold smoked salmon, avocado & crab roulade, baby capers, gluten free oak cakes	7.95
Scallops	Pan-seared scallops, ham hock, pea velouté, crispy bacon	9.95
Pâté	Smooth chicken liver & smoked bacon pâté, homemade chutney, gluten free bread	6.95
Halloumi	Pan-grilled Halloumi cheese, mixed grilled vegetables (v)	5.95

Mains

Scottish Steak	Locally sourced, hung & matured for 28 days & cooked to your liking. Served with plum tomatoes, battered onion rings, flat cap mushrooms, thick cut chips & a watercress salad.	
	8oz sirloin	19.95
	8oz tenderloin fillet	23.95
	Garlic & herb butter	2.00
Mixed Grill	4oz sirloin steak, half breast of chicken, grilled bacon, battered onion rings, thick cut chips, free-range fried egg	16.95
Halloumi	Pan-grilled Halloumi cheese, mixed grilled vegetables (v)	11.95
Haddock	Beer-battered or breaded Peterhead haddock, thick cut chips, pea & mint puree, homemade tartar sauce	11.95
Salmon	Pesto crusted baked salmon, sautéed asparagus & leeks, pea & herb potatoes	16.95
Monkfish	Roasted loin of monkfish wrapped in bacon, buttered samphire, herb mash, fennel butter	17.95
'Killie' Curry	Our curries are made in-house with a ground almond base & fresh spices and are served with steamed rice & poppadoms.	
	Buttered chicken curry	11.95
	Vegetable curry (v)	10.95

Side Orders

New season asparagus with butter	4.00	Green salad with French dressing	4.00
Bowl of mixed seasonal vegetables	4.00	Thick cut chips	2.00 (small) 4.00 (large)
Large onion rings	4.00		

Desserts

Crème Brûlée	Lavender infused crème brûlée	5.95
Ice Cream & Sorbet	Daily selection of ice cream & sorbets	4.95
Cheese Slate	Selection of hard & soft cheese from The Devenick Dairy, vine fruits, gluten free oat cakes, homemade chutney	
	Dessert size	5.95
	Slate to share	9.95