

Gluten Free Menu

Starters

Soup	Seasonal soup of the day, gluten free bread (v)	4.95
Cullen Skink	Traditional smoked haddock, tattie and leek soup, gluten free bread	5.95
Scallops	Pan-seared scallops, pea & mint puree	9.95
Chicken	Grilled chicken breast, red endive lettuce, bacon lardons, Caesar dressing	6.95
Melon	Watermelon and pomegranate salad, roasted walnuts, herb dressing (v)	5.95

Mains

Scottish Steak	Campbells Gold is a premium Scotch Beef, dry aged in a controlled environment for between 21 and 28 days, coming solely from cattle born & reared in Scotland with full traceability. Served with cherry tomatoes, flat cap mushrooms, thick cut chips and watercress.		
	8oz sirloin	24.95	
	8oz tenderloin fillet	29.95	
Mixed Grill	4oz sirloin steak, half breast of chicken, Stornoway black pudding, grilled bacon, thick cut chips, free-range fried egg		17.95
Haddock	Battered Peterhead haddock, thick cut chips, garden peas, homemade tartar sauce	11.95	
'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	

Sides

Minted Jersey potatoes	2.00 (small) 4.00 (large)	Green salad	4.00
Mixed seasonal vegetables	4.00	Thick cut chips	2.00 (small) 4.00 (large)

Desserts

Crème Brûlée	Crème Brulee with blood orange and raspberry compote	5.95
Panna Cotta	Vanilla and strawberry panna cotta	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	7.95
	Slate to share	9.95