

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, beetroot puree	8.95
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	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	
	Chilli & garlic butter	2.00	
Mixed Grill	4oz sirloin steak, half breast of chicken, Stornoway black pudding, grilled bacon, battered onion rings, thick cut chips, free-range fried egg		16.95
Halloumi	Pan-grilled Halloumi cheese, mini polenta cakes, roasted vegetable salad (v)	11.95	
Haddock	Battered Peterhead haddock, thick cut chips, garden peas, homemade tartar sauce	11.95	
Lemon Sole	Lemon sole, crispy potatoes, toasted tomato and asparagus, fennel butter sauce	14.95	
'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	Crème Brulee with blood orange and raspberry compote	5.95
Pana 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	5.95
	Slate to share	9.95