



Gluten Free Menu

Starters

Smooth Chicken Liver Pâté served with a Pear and Grape Chutney and Arran Oatcakes
£5.50

Seasonal Fruit Platter with Peach Sorbet and Compote of Fresh Berries **(v)**
£5.50

Traditional Prawn Cocktail with a Marie Rose Sauce
£5.50

Grilled Goat's Cheese with Red Onion Marmalade and served with an Apple and Celery Salad **(v)**
£5.25

Steamed Shetland Mussels
served with either White Wine, Garlic and Cream or a Thai Curry and Coconut Cream
both served with Gluten Free Garlic Bread
£5.95

Classic Grilled Chicken Caesar Salad (with or without Anchovies)
served with Parmesan Shavings and Caesar Dressing
£5.75

Pan Fried Scallops with Crisp Parma Ham and Asparagus Spears
£8.50

Homemade Soup of the Day with Gluten Free Bread
£5.25

Baked Mushrooms with Garlic and Bacon (can be done without)
with a Mixed Cheese Glaze and Gluten Free Bread **(v)**
£5.50

Salads

Poached Salmon Salad with a Marie Rose Sauce and Boiled Potatoes
£10.95

Chargrilled Chicken Salad with Honey Glazed Cashew Nuts, Ayrshire Bacon and Smoked Applewood Cheddar
£10.50

Smoked Salmon and Prawn Cornets Salad with a Red Pepper Dressing and Sauté Potatoes
£10.50

Steak Salad with Caramelised Onions and Balsamic Dressing and Sauté Potatoes
£11.25

Main Courses

Pan Seared Lamb's Liver with Bacon, Caramelised Shallots and Red Wine Jus
£10.95

Pan Fried Peppered Trio of Meats with a Light Peppercorn Sauce
£11.95

Moroccan Spiced Lamb with Coriander Rice and Sour Cream
£11.50

Smoked Haddock, Pea and Salmon Gratin with Pomme Purée and Steamed Broccoli
£11.95

Pan Fried Sea Bass with Tiger Prawns, Asparagus Spears, Pineapple and Coriander Salsa
£12.95

Chickpea and Vegetable Tagine served with Cous-Cous **(v)**
£10.95

Breast of Chicken with Swiss Cheese Glaze on a Bed of Baby Leeks with a Parma Ham Crisp
£10.95

From the Chargrill

Ribeye Steak £18.95

Sirloin Steak £19.95

Fillet Steak £22.95

All Steaks are served with Tomato, Portabello Mushroom, Potatoes and Onion Rings

Sweets

Peach and Vanilla Panna Cotta with Lemon Ice Cream
£5.50

Chocolate Fondue:

House Speciality (Serves Two)
£10.95

Selection of Local Cheeses with Grapes, Arran Oatcakes and Plum Chutney
£7.95

Summer Fruit Pavlova with Mango, Chantilly Cream, Summer Berries and Raspberry Yoghurt
£5.50