

GLUTEN FREE MENU

- NIBBLES -

Olives (vg)	£5.95
Hummus (vg)	£5.95
Wasabi peas (vg)	£5.95

- STARTERS -

Soup	£6.95
<i>Homemade soup of the day, warm bread (v)</i>	
Ham hock	£8.95
<i>Ham hock terrine, honey mustard emulsion, cornichons, toasted bread</i>	
Mussels	£11.95/16.95
<i>Shetland mussels, creamy white wine sauce, warm bread</i>	
Cullen skink	£8.95
<i>Homemade Cullen skink, warm bread</i>	
Scallops	£13.95
<i>North sea scallops, Stornoway black pudding, shellfish bisque, sea vegetables</i>	
Charcuterie	£26.95
<i>Designed to share: A selection of cured meats, olives, baked camembert, onion chutney, toasted ciabatta, cornichons, sundried tomatoes</i>	
Caesar	£8.95/£13.95
<i>House made Caesar dressing, cos lettuce, croutons, parmesan, anchovies. Add chicken & bacon £3.50 Add smoked salmon £3.50</i>	

- SEASONAL MAINS -

Lamb	£29.95
<i>Pan roasted Invershin lamb rack, crispy lamb flank, marinated carrots & shallots, white bean fricassee, port jus</i>	
Poussin	£25.95
<i>Poussin, cream savoy, herb crushed potatoes, beer onion puree, jus</i>	
Pork belly	£22.95
<i>Argyle pork belly, pomme anna, crispy pigs ear, roast fennel, calvados jus, red cabbage ketchup, pickles carrots</i>	
Seabream	£24.95
<i>Pan fried fillet of seabream, Shetland mussels, samphire, diced potato, dill velouté, chilli oil</i>	
Risotto	£18.95
<i>Pea and broad bean risotto (v)(vg) Add chorizo £3.00</i>	

(v) Vegetarian

(vg) Vegan

For our gluten free diners please ask your server for our free from gluten menu

With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding a discretionary 10% service charge to all bills of £10 and over. All tips go directly to staff and are shared out by them across the whole team. Please ask your server if you would prefer this to be removed from your bill.

- PUB CLASSICS -

Steak of the day	Market price
<i>button mushrooms, roasted tomato, Koffman's chunky chips Add your choice of peppercorn or blue cheese sauce £2.50</i>	
Flat iron	£24.95
<i>32-day aged Aberdeenshire flat iron steak, homemade pepper sauce, truffle parmesan hand cuts</i>	
Fish and chips	£13.95/£17.95
<i>St Monan's landed haddock, Koffman's chunky chips, lemon, mushy peas</i>	
Bangers and mash	£16.95
<i>Henderson's sausage, beer braised onions, chive mash, stout jus</i>	
Dhal Curry	£16.95
<i>Sweet potato, lentils, warm flatbread (vg)</i>	
Beef burger	£16.95
<i>Homemade Scotch beef burger, house garnish, beer onions, homemade burger sauce, Koffman's fries Add bacon, haggis, black pudding, cheddar, blue cheese, mac & cheese £2 (each)</i>	
Chicken burger	£16.95
<i>Buttermilk fried chicken, pickled slaw, sriracha mayo, Koffman's fries Add bacon, haggis, black pudding, cheddar, blue cheese, mac & cheese £2 (each)</i>	
Falafel burger	£16.95
<i>Homemade falafel burger, pickled slaw, sriracha mayo, Koffman's fries (v)(vg) Add vegetarian haggis, cheddar, blue cheese £2 (each)</i>	

- SIDES -

Chunky chips	<i>Malt and salt seasoning (v)</i>	£4.70
Topped fries	<i>Grated parmesan & Truffle oil, cajun</i>	£5.00
Onion rings	<i>Rosemary salt (v)</i>	£4.70
Mustard mash	<i>(v)</i>	£4.95
Green beans, chilli, confit garlic		£5.95
Seasonal veg	<i>(v)(vg)</i>	£5.95
Rocket salad	<i>Shaved parmesan (v)</i>	£5.50

- DESSERTS -

Pannacotta	£9.95
<i>Vanilla pannacotta, pecan praline, balsamic strawberries</i>	
Salted chocolate mousse	£8.95
<i>Textures of raspberries, yoghurt ice cream</i>	
Apple pressé	£7.95
<i>Apple pressé, textured raspberries, raspberry sorbet (vg)</i>	
Affogato	£7.25
<i>Vanilla ice-cream, espresso, Scottish tablet (v)</i>	
<i>Add a liqueur – Tia maria, Amaretto, Baileys, Glayva, Drambuie - £3.00</i>	
Trio of homemade ice cream	£5.95
Cheeseboard	Market Price
<i>Chutney, gluten free crackers</i>	
Mini dessert	£5.00
<i>Select from our sticky toffee pudding or rhubarb cheesecake</i>	

- SOMETHING TO FINISH -

Coffee	<i>from</i> £2.50
<i>Latte, cappuccino, americano, espresso, flat white</i>	
Tea	<i>from</i> £2.50
<i>Wee tea company tea- breakfast, camomile, green, earl grey, rhubarb and ginger, berry</i>	
Hot chocolate	<i>from</i> £3.00
<i>Henry's Co hot chocolate</i>	

- DESSERT COCKTAILS

CRÈME BRULÉE	£9.50
<i>Absolut vodka, vanilla syrup, cream, egg white, caramelised sugar</i>	
ESPRESSO MARTINI	£9.75
<i>Absolut vodka, Kahlua, espresso, sugar syrup</i>	
SMOKED OLD FASHIONED	£9.75
<i>Makers Mark, sugar syrup, bitters, smoke extract</i>	
NON-ALCOHOLIC SOUR	£5.95
<i>Feragaia, Honey syrup, lemon juice, brown sugar, ginger</i>	

See our drinks list for more cocktails