



## Gluten Free Pre-Theatre Menu

2 courses £13.95 Mon-Thurs, £15.95 Fri-Sun, 12pm-5.45pm

### Starters

Chicken liver parfait, red onion marmalade, toasted gluten free brioche

Bruschetta with pesto, mozzarella, fresh & sun-kissed tomato with basil & balsamic dressing (V)(N\*)

Shredded duck breast with ginger garlic chilli salad

Hand-dived Scottish king scallops, pancetta, saffron aioli  
(£4 supplement)

### Mains

Celebration of swine - Slow roast Scottish pork belly, swine cheek, Scottish black pudding, dauphinoise potato, carrot reduction, pear puree, apple cider pork jus

Wild mushroom & black truffle risotto - Trumpet, Chanterelles, Oyster & Enoki mushroom, black truffle shavings, parmesan crisp (V)

Fish & chips - Gluten free battered Haddock, thick-cut chips, pickled onion, tartare, pea puree

Traditional Sunday Roast with choice of: Roast beef, Pork belly & crackling, Chicken supreme roast  
Served with roast potatoes & seasonal vegetables (**AVAILABLE SUNDAY ONLY**)

## The Grill

*Breed: Aberdeen Black Angus*

### **240g Hanger Steak \***

(‘hangs’ from the rib so is very tender and flavoursome)  
(£3 Supplement)

### **300g Club Steak \***

(Sirloin on the T-bone for superior succulence and flavour)  
(£6 Supplement)

### **240g Fillet Steak \***

(the most exceedingly tender and lean cut, melt in mouth texture)  
(£9 Supplement)

(Steaks Served with hand-cut chips, vine tomato, garlic butter tossed mushroom & peppercorn sauce)

\* Add West coast Scallop surf ‘n’ turf £7

### **Glasgow Burger**

7oz beef, Gluten free Barrs Irn Bru brioche bun, Buckfast bacon jam, haggis, St Mungos braised beef cheek, Lockerbie cheddar, “THE HORSE” radish slaw, served with hand-cut chips

### Sides

Parmesan & sea salted fries £3.50

Sweet potato fries £3.50

Gluten free Bread, olives & balsamic oils £3.50

(V) Suitable for vegetarians, (N) Contain nuts, (N\*) Nut free on request