

Gluten Free Menu

Starters and Wee Nibbles

Shetland Mussels, Cream, Syboes, Garlic and White Wine	7.25/12.95
Baked Camembert and Rosemary, Redcurrant Jam and Garlic Toast	6.45
Homemade Pâté, Gluten Free Oaties and a Plum and Apple Chutney	6.35
Gluten Free Bread and Scottish Salted Butter	1.35 pp
Marinated Lemon Herb and Chilli Olives	3.40
Smoked and Honey Roasted Nuts	3.95
Great Glen Charcuterie Sharing Board <i>Pork Salami, Chorizo, Homemade Pâté, Olives, Balsamic Baby Onions and Gluten Free Bread</i>	11.25

Main Courses

Slow Cooked Ayrshire Pork Belly, Creamy Mash, Apple Pureé and Chargrilled Syboes	14.85
Garlic Chilli Chicken served with Indian Style Steamed Pilau Rice	12.70
Ritchie's Warm Smoked Trout Salad with Apple and Sour Cream	8.50/12.75
Cherry Tomato, Smoked Paprika & Roast Garlic Risotto with Parmesan and Rocket <i>Add Scottish Seafood £5.00</i>	12.65
Gressingham Duck Breast, Roasted Roots, Brambles, Mash Potatoes and a Port Jus	16.95

From the Chargrill

Our beef is sustainably reared and primarily sourced from John Scott's Farm in Skelmorlie.

8oz John Scott Sirloin Steak	21.95
8oz John Scott Fillet Steak	24.95

With sea salted fries, tomato and your choice of sauce:

Pepper Sauce | Garlic Butter

Sweet Treats

Giant Meringue, Hot Raspberry Sauce and Vanilla Ice Cream	5.95
Tablet Ice Cream Sundae, Toffee Sauce and a Stick of Fudge	4.40/6.50
Selection of Our Cheeses and Gluten Free Oaties	7.50/10.25