

GLUTEN-FREE MENU

STARTERS

Homemade Soup — 6

Gluten-free toast (ask your server for today's soup)

Garlic Mushrooms (v)— 7

Creamy garlic mushrooms with gluten-free toast

Smoked Mackerel Pate — 7.50

Oak-smoked mackerel pate served with gluten-free oatcakes

Crayfish Cocktail — 8

Crayfish tails, lettuce, cherry tomatoes, Marie rose sauce, paprika, gluten-free toast

DESSERTS

Crème Brulee (v) — 8

Honey & Whisky crème brulee served with Chantilly cream and fruit

Lemon Cheesecake (v) — 8

Served with Mackie's dairy ice cream, Chantilly cream, fruit and raspberry coulis

Ice cream sundae (v) — 7

Mackie's dairy ice cream, fruit, raspberry coulis

MAIN COURSES

Haddock — 17

Grilled haddock fillet served with baby potatoes, peas and tartar sauce

Salmon Risotto — 21.50

Salmon fillet with wild mushroom and garlic risotto

Lentil Bolognese (v) — 16

Rich tomato & lentil Bolognese with gluten-free spaghetti and parmesan

Nachos — 14

Tortilla chips with cheese, guacamole, soured cream, salsa and jalapeños

Available with: chilli beef | chilli bean (v) | BBQ pulled pork

Chicken Curry — 16

Tender chicken curry with pilau rice and mango chutney (medium)

Lamb Curry — 18

Tender lamb curry with pilau rice and mango chutney (medium hot)

SIDES

Coleslaw — 3

Side salad — 5

Vegetables — 4