



DINNER

GLUTEN-FREE MENU

SERVED DAILY

OPENING
HOURS

17:00 -
20:30

STARTERS

HOMEMADE SOUP (V) £7

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

LAMB KOFTA £9

Tzatziki, rainbow slaw, gluten-free toast

CRAYFISH COCKTAIL £10

Lettuce, cherry tomatoes, marie rose sauce, gluten-free bread

MAIN COURSE

HIGHLAND CHICKEN £22

Pan seared chicken breast, streaky bacon, clapshot, seasonal vegetables, peppercorn sauce

SMOKED HADDOCK £24

RISOTTO

Parma ham, sun-dried tomatoes, parmesan, basil

HADDOCK £19

Grilled haddock, mashed potato, peas, tartar sauce

CHICKEN CURRY £18

Basmati rice, gluten-free toast, mango chutney (medium)

HOMEMADE PIE £18

Creamy mashed potato, seasonal vegetables (ask your server for today's pie)

DESSERT

CREME BRULEE (V) £9

Honey & whisky creme brulee, chantilly cream, berries

LEMON CHEESECAKE (V) £9

Mackie's vanilla ice cream, chantilly cream, raspberry coulis, berries

ICE CREAM SUNDAE (V) £8

Mackie's vanilla ice cream, chantilly cream, raspberry coulis, berries

SIDES

COLESLAW £4

SEASONAL VEGETABLES £4

MASHED POTATO £4

SIDE SALAD £5

Please inform your server of any allergies/intolerances you may have. Gluten-free menu available upon request

(v) - vegetarian
(vg) vegan