



DINNER

GLUTEN-FREE MENU

SERVED DAILY

OPENING
HOURS

17:00 -
20:30

STARTERS

HOMEMADE SOUP (V) £7

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

SCOTTISH SCALLOPS £13

Pan-seared with chorizo, spring onions and honey glaze.

SMOKED MACKEREL PATE £9

Accompanied by gluten-free oatcakes and a vibrant rocket salad.

GRILLED HALLOUMI (V) £9

Red pepper, arugula and coriander salad with raspberry vinaigrette.

MAIN COURSE

HADDOCK £19

Grilled haddock, creamy mashed potato, garden peas, tartar sauce

MUSHROOM STROGANOFF (V) £18

A variety of hand-picked mushrooms cooked in a rich sauce and served over a bed of basmati rice. Garnished with a dollop of creme fraiche

SALMON FILLET £19

Accompanied by creamy mashed potato, garden peas, chorizo and a creamy saffron and white wine sauce.

CHICKEN CURRY £18

Tender pieces of chicken breast cooked in a spicy, aromatic curry sauce. Served over a bed of fluffy basmati rice with a side of garlic & coriander naan and mango chutney

VEGETABLE CURRY (VG) £18

A hearty vegetarian dish made with a variety of fresh vegetables cooked in a spicy, aromatic curry sauce. Served over a bed of fluffy basmati rice with a side of gluten-free toast and mango chutney

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.

(v) - vegetarian

(vg) vegan