# **GLUTEN FREE MENU**

23.95

13.95

13.95

8.95



# **STARTERS**

Confit garlic, olive oil, aged balsamic	6.95
NOCELLARA OLIVES VE Lemon, chilli, rosemary	4.50
LINDISFARNE OR CUMBRAE OYSTERS SF Mignonette	3.50 EACH

**BUTTERMILK FRIED CHICKEN 8.95** 

Choice of Asian BBQ sauce or jalapeno hot honey

**HERITAGE TOMATO** 6.95 **BRUSCHETTA** v

Gluten free bread, shallots, citrus & basil dressing

SAUTÉED KING PRAWNS SF 9.95

Charred lime & La-Yu kewpie

**DUCK DUCK GOOSE** 13.95

Duck rillettes, pressed duck torchon, goose liver pate, house pickles, sancho peppercorn & blood orange marmalade, gluten free bread

**SCOTTISH KING** 14.95 **SCALLOPS** SF

Kombu baked celeriac, wagyu black pudding, tomato ponzu, Waldorf salad leaves

FRENCH ONION SOUP 8.95

Snowball onions, gluten free cheddar croute

SCOTTISH SMOKED SALMON 11.95

Charcoal kiln smoked, potato gribiche, pickled radish, bee bread crisp, scorched lime dressing

# **MAINS**

**DUO OF CHESTER** WHITE PORK

Glazed belly, stuffed loin, wagyu black pudding, charred roast garlic pak choi, sweet potato duchess, green pepper sauce

WILD ATLANTIC HALIBUT 24.95

Spinach risotto, buttermilk fried chicken oyster, sauteed rainbow kale, Thai yellow curry

**SCOTTISH SEA TROUT SF** 25.95

Palourde clams, charred onions, sauce sandefjord, caviar, dill oil

**SAUTE CHICKEN** 22.95 'MARENGO' SF

Hasselback shmaltz potato, lobster toast, fried quail egg, black truffle, spinach & celeriac puree, marengo

# **PASTA**

**BLACK TRUFFLE PASTA v** 14.95

Wild forest mushrooms, spoon spinach, chives

**PENNE PISTOU** N 15.95

Goats cheese, basil, baby heritage courgette, aged parmesean

**SEAFOOD RISOTTO SF** 19.95

Prawns, mussles, scallop, squid, clams, white wine, tomato, garlic, chilli

All our steaks are a cross breed of Belgian Blue & Aberdeen Angus All served with triple cooked chips or fries

#### **STEAK**

10oz SALT AGED FILLET	36.00
10 oz SALT AGED SIRLOIN	32.95
10oz SALT AGED RIBEYE	34.95
10oz SALT AGED FLAT IRON	21.95

#### **SHARING CUTS**

IKG SALT AGED TOMAHAWK	75.00
600G CHATEAUBRIAND	85.00
1.2KG SALT AGED PORTERHOUSE	100.00
6 BONE RACK OF	62.00
NIDDERDALE LAMB	

### **FISH**

60z YELLOWFIN TUNA STEAK	28.95
60Z SCOTTISH SALMON STEAK	18.95
600g NATIVE LOBSTER SF	45.00
FISH OF THE DAY Ask your server for	more details

ADD SAUCE 3.50: PEPPERCORN, BEARNAISE, YORKSHIRE BLUE CHEESE, CHIMICHURRI, ANCHOVY BUTTER, RED WINE JUS, SALSA VERDE

# **SALADS**

#### **TORCHED BURRATA v**

Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb croutons, shallot & citrus dressing

### **SUPER FOOD SALAD VE**

Quinoa & buckwheat, sauerkraut, garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado, citrus dressing

# **GRILLED CHICKEN CAESAR 13.95**

Crisp gem leaves, aged parmesan, roasted cherry tomatoes, classic dressing

#### **TUNA NICOISE SALAD** 16.95

Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olives, cirtrus dressing

ADD 4.50: **GRILLED CHICKEN BREAST GRILLED TIGER PRAWNS** PAN SEARED SALMON **GRILLED HALLOUMI** AGED PARMA HAM **CANTABRIA ANCHOVIES** 

# SIDES

TRIPLE COOKED CHIPS VE	4.95
Rosemary sea salt	

# **ROCKET SALAD v** Cherry tomatoes, aged parmesan, balsamic

dressing

**XO GARDEN GREENS v** 4.95 Chilli, garlic, ginger

#### **SAUTEED FOREST** 4.95 **MUSHROOMS** v

Spinach, garlic butter

**CHARCOAL HISPI CABBAGE 4.95** Smoked bacon, beef shmaltz

# **DESSERTS**

**VANILLA CRÈME BRÛLÉE v** 

Madagascan vanilla, shortbread

CHILLED TROPICAL RICE PUDDING V/VE

Coconut, tropical compote, mango & passion fruit sorbet

**ICE CREAM & SORBET V/VE** 

Please ask your server for today's selection

12.00/18.00

6.50

4.95

CHEESEBOARD V/N 3 OR 6