

GLUTEN FREE MENU

PETIT DÉJEUNER

BREAKFAST

{ 9^{AM} TO 11.30^{AM} }

CA-VA BREAKFAST	9.00
Corrie Mains Fresh Farm Fried Eggs, Smoked Ayrshire Bacon, Crombies Sausage, Black Pudding Potato Cake, Tomato Compote, Gluten Free Bread	
VEGETARIAN BREAKFAST (V)	9.00
Corrie Mains Fresh Farm Fried Eggs, Vegan Sausage, Avocado, Broccoli, Mushrooms, Tomato Compote, Gluten free bread	
EGGS EN COCOTTE (V)	5.50
Crème Fraiche, Woodland Mushrooms, Gruyere Cheese, Gluten free bread	
EGGS EN COCOTTE	5.50
Crème Fraiche, Smoked Ham, Gruyere Cheese, Gluten free bread	

DÉJEUNER

SANDWICHES

{ 11.30^{AM} TO 4^{O'CLOCK} }

PASTRAMI, EMMENTAL	8.00
Gluten free bread, Gherkin, Russian Dressing, Gem Lettuce	
GOATS CHEESE (V)	7.00
Gluten free bread, Provençal Vegetables, Rocket	
GREENLAND PRAWNS	7.00
Gluten free bread, Gem Lettuce, Sweetcorn & Cucumber Salsa, Marie Rose Sauce	

SALADS

TANDOORI CHICKEN SALAD	11.00
Tandoori Chicken Salad, Salad Leaves, Green Chutney, Red Onion, Cucumber, Tomato, Lime, Coriander	
HIGHLAND SMOKERY SMOKED SALMON SALAD	11.00
Capers, Salad Leaves, Lemon, Crème Fraiche, Gluten Free Bread	
GOATS CHEESE SALAD & GF CROUTON (V)	9.00
Sun Blushed Tomato Pesto, Provençal Vegetables, Olives, Aged Balsamic, Salad Leaves	

BRASSERIE

DAY MENU { 12^{PM} TO 9^{O'CLOCK} }

STARTERS

SOUP DU JOUR , French Baguette, French Butter (V)	3.95
CHICKEN LIVER PARFAIT	7.00
Spiced Plum Chutney, Salad Leaves, Gluten free bread	
PRAWN & HIGHLAND SMOKERY SMOKED SALMON TIAN	7.50
Marie Rose Sauce, Salad Leaves, Lemon	
COQUILLES ST JACQUES, BAKED KING SCALLOPS	10.00
Spinach, Velouté, Gruyere	
TEMPURA KING PRAWN	8.50
Taco Blue Corn Tortillas, Sweetcorn & Cucumber Salsa, Smokey & Spicy Crème Fraiche, Lime, Coriander	
TENDER STEM BROCCOLI SALAD (V)	6.00
Walnuts, Blue Cheese, Grapes, French Dressing	
HALLOUMI FRITES (V)	6.00
Smoked Paprika Dusted, Sun Blushed Tomato Pesto	

MAINS

TOM RODGERS BEEF BURGER STACK	11.00
Gluten Free Brioche Bun, Emmental Cheese, Gem Lettuce, Tomato, Red Onion, Tomato Chutney, Frites,	
PAN ROASTED CHICKEN SUPREME	12.00
Mushroom Fricassee & Tarragon Cream Sauce, Frites	
STEAK FRITES (Pink or Well Done)	14.00
Flattened Rump, Peppercorn Sauce, House Salad	
28 DRY AGED 8OZ ENTRECOTE SIRLOIN	20.00
Frites, Peppercorn Sauce, House Salad (GF)	
PAN ROASTED LAMB RUMP	17.00
Provençal Vegetables, Rosemary, Dauphinoise Potato	
CROMBIES SAUSAGE & CREAMED MASH	10.00
Chantenay Carrots, Wholegrain Mustard Sauce	
THAI MONKFISH & VEGETABLE CURRY	16.00
Jasmine Rice, Thai Crackers, Dry Roasted Peanuts	

DESSERTS

STRAWBERRY & WHITE CHOCOLATE MERINGUE	6.00
Chantilly, Raspberry Compote	
SELECTED CHEESE BY CLARKS FINE FOODS	8.00
Spicy Plum Chutney, Gluten Free Oatcakes	

Gluten Free Cake Always Available, please ask your server.