



"real people, real hospitality, real craic"

Gluten Free Menu

Starters

Oak Smoked West Coast Salmon £7.95

West Coast salmon, locally cold smoked over oak the traditional way. Served with lemon, cracked black pepper, gluten free bread and a lemon & dill mayonnaise.

Venison Pastrami £6.95

Made from wild Highland venison haunch, dry cured and spiced with smoked paprika, black pepper and coriander. Served with smoked brie, gluten free bread and redcurrant sauce.

Mains

Rump Steak £19.95

283g (10oz) of Scottish Beef, served with mushrooms, tomato, chips and salad.

Add a sauce £1.50

Ben Nevis Whisky & mustard sauce / Creamy peppercorn sauce

Cajun Chicken £11.95

Pan fried chicken breast seasoned with Cajun spices. Served with sour cream, chips and salad.

Cajun Salmon £17.95

Pan fried west coast salmon seasoned with Cajun spices. Served with sour cream, chips and salad.

Smoked Haddock £12.95

Locally smoked haddock, served on a bed of creamy mash potato with vegetables and a whisky and mustard sauce.

Dessert

Vanilla Ice Cream £4.95

With mixed berries.

A note on allergies

Some of our menu items may contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please ask and we may be able to help you make an alternative choice. Please note all our salads come with a honey and mustard dressing.

Disclaimer:

Please keep in mind that any items prepared without gluten or animal products are made in a facility that handles many other wheat, gluten, and animal products. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/animal products. However unlikely, we are unable to guarantee that any menu item is completely gluten-free or vegan. Please alert your server of any allergies.