

TALES

Low Gluten Menu

STARTERS

Crab Tacos lime mayonnaise, fresh chillies	£9.25	Baked Camembert toasted bread	£9.95 V
Heather Honey Glazed Goats Cheese waldorf salad	£8.95 V	Prawn Cocktail Cups marie rose sauce, baby gem lettuce	£9.95
Mussels of the Day ask your server for today's flavour, toasted bread	£9.95	Mini Charcuterie Board salami, chorizo, parma ham, peppadew peppers, marinated olives, toasted bread	£9.75

MAINS

Pan Fried Lemon & Black Pepper Chicken Breast asparagus, spring greens, roast garlic and parmesan mash, pan jus	£18.95	Warm Halloumi and Pineapple Salad hot honey and chilli sauce, sunblushed tomatoes, rocket, baby gem, peppers, cucumber, sweetcorn, pomegranate seeds	£16.95 V
Roast Venison Loin dauphinoise potato, summer berry jus	£24.95	Stuffed Fillet of Salmon spinach cream cheese, white wine and garlic sauce, asparagus, spring greens, fondant potatoes	£19.95
Steak Frites 6oz ribeye, fries, peppercorn sauce	£26.95	8oz Sirloin Steak fries, spring greens, grilled tomato	£33.95
Seared Monkfish & King Prawn Curry mango madras, coconut cream, coriander rice, roast vegetables	£22.95	8oz Fillet Steak fries, spring greens, grilled tomato	£36.95
Blackened Spiced Cajun Chicken Breast coriander rice, mango and coconut curry cream, spiced red onion relish, sour cream	£18.50	Add Sauce red wine, jus or peppercorn	£3.95
Best End Lamb roast garlic and parmesan mash, red wine jus, spring greens	£25.95		

DESSERTS

Limoncello Crème Brûlée berry compote	£8.25	Cheese Board ailsa craig cheese, dunlop cheddar, howgate soft brie, rhubarb chutney, carameli chutney, oatcakes, grapes, sliced apple	£11.95
Scottish Sundae crumbled tablet, sliced strawberries, raspberry ripple ice cream, whipped cream, red fruit coulis	£8.25	Trio of Ice Cream Ice Creams - vanilla, chocolate, raspberry ripple, mango & lime Sauces - raspberry, chocolate, toffee	£7.50
Chocolate & Orange Tart clementine sorbet	£8.25		

Although we and our suppliers take care in preparing your meal, general kitchen operations across our supply chain involve shared cooking and preparation area. For this reason, we cannot guarantee that any menu will be completely free of allergens. Please speak with a manager if you have any queries about any dietary or allergen requirements.