

Chefs soup of the day 7.50
 Smooth chicken liver pate.
 GFO oatcakes, rhubarb and
 stem ginger chutney 9.50
 Panko breaded brie,
 GFO blueberry compote.
 Smoked salt 9.00
 Salmon and caper rilette,
 GFO flatbreads, dill aioli 9.50
 Harissa lamb shoulder
 GF and red wine terrine,
 baba ghanoush 9.90
 Smoked haddock, prawn
 GF cheddar and corn
 chowder 9.90
 GF Wild mushroom bruschetta
 V oregano salsa verde,
 garlic oil 8.90
 Sides - 5.00
 chips, new potatoes
 Spring green vegetables
 salad, wild mushrooms,
 Red cabbage coleslaw,
 Marinated olives, garlic
 ciabatta



Menu

Gilmours
 steak, garni
 salad/chips
 10oz ribeye 34.90
 8oz fillet 39.90
 *Please ask your
 server for allergy
 information

Haddock - battered or breaded
 chips, peas, tartare sauce
 GFO half 15.00 Whole 19.50
 Beef and bone marrow burger
 brioche bun, chips, salad 17.90
 add cheese or bacon 2.00
 Fillet of beef medallions,
 basmati rice, black bean
 sauce, sesame, chilli 25.00
 Buttermilk chicken salad.
 GFO Cous cous, watermelon, deta
 buffalo sauce 22.00
 Rigatoni pasta, sundried
 V tomatoes, chilli and garlic
 charred broccoli, smoked
 tofu, flaked almonds 19.50
 Roast Lamb rump, new
 GF potatoes, spring green
 vegetables, pancetta, goats
 curd, mint oil 29.00
 Grilled rainbow trout fillets
 GF warm puy lentil salad,
 chervil, samphire, spinach
 Greek Yoghurt, Kale 25.00
 GF - Gluten free GFO - option V - vegan