

GLUTEN FREE

Stantens

SOUP OF THE DAY _M Served with a warm bread roll	7
SWEETCORN & PEPPER BHAJI (v) Spring onions, raita, lime, mango chutney	9
PIRI PIRI CHICKEN SKEWERS Aioli, rocket, peppers, charred corn	9
STICKY FIVE-SPICE PORK RIBS Chilli and fig jam, pickled red cabbage, granny smith puree	9
PAN SEARED SCOTTISH KING SCALLOPS Peas a la francaise, pancetta crisp, lemon gel	15
MEZZE PLATTER(M) Crispy halloumi, potato and quinoa cakes, baba ghanoush, shawarma hummus, balsamic onions, olives, crispy flatbread	17

Salads

HOT SMOKED SALMON	19
CRISPY HALLOUMI	16
PLOUGHMAN'S Toulouse sausage, Arran cheddar, pickle vegetables, wholegrain vinaigrette	17 ed
ALLERGEN INFORMATION AVAILA REQUEST. SOME DISHES MAY CON TRACES OF NUTS (V) SUITABLE FOR VEGETARIANS (N) CONTAINS NUTS	

Gvill		
PRIME MATURED STEAKS OUR STEAKS ARE LOCALLY SOURCED AND SER WITH CHUNKY CHIPS, FLAT CAP MUSHROOM AND ROASTED VINE TOMATOES	VED	
RIB-EYE 8oz	29	
FILLET 8oz	36	
CHATEAUBRIAND 16oz	67	
HOMEMADE SAUCES Peppercorn, Chimichurri -or- Confit Garlic Butter	3	
BURGERS OUR BURGERS ARE SERVED IN A GLUTEN FRE ROLL WITH OUR HOMEMADE SPICE BURGER RELISH, SALAD AND SKINNY FRIES		
HIGHLAND BEEF	18	
CHARGRILLED CHICKEN	17	
SPICED RED PEPPER, CHICKPEA LENTIL	15	
ADDITIONALS Smoked Back Bacon, Mature Cheddar -or- Crispy Onions	2 Each	
TRADE UP YOUR FRIES See Sides	1	
Fish		
OUR FISH IS FRESHLY CAUGHT AND LOCALLY LANDED IN PETERHEAD DAILY		
NO.10 BEER BATTERED HADDOCK Hand cut chunky chips, crushed peas and homemade tartare sauce	20	
MASALA ROAST MONKFISH Lemon scented rice, greens, minted onions, lime pickle, chilli crumble	23	

Mains

ROASTCHUMPOFLAMB Garlic new potatoes, provençal vegetables, tomat and herb coulis	24 to
CHICKEN SUPREME Parmesan potatoes, local asparagus, vine tomatoes, tarragon aioli	20
BRAISED BBQSHORT RIB	24
Angus $\&$ Oink 'Dirty Cow' rub, sage and onion friegarlic buttered baby corn, house slaw	5,
BACON CURED PORKCUTLET Polenta chips, mustard greens, fried duck egg, spiced pineapple chutney	23
ORIENTAL GRESSINGHAM DUCK Sweet potato puree, pak choi, pickled shimeji mushrooms, honey and soy ginger dressing	22
BUTTER VEGETABLE CURRY(VE) Basmati rice, tempura vegetables, green chutney	17.5

Sides

PASTA OR RISOTTO OF THE DAY (VO)

Ask your server for today's special

GARLIC BREAD	4
SIDE SALAD	4
HAND CUT CHUNKY CHIPS	5
SESAME WILTED GREENS	4
SWEET POTATO FRIES	4
BUTTERED ASPARAGUS	5
HALLOUMI FRIES	5
SKINNY FRIES	4
PEAS A LA FRANCAISE	4

Add Topping: Truffle & Parmesan 5, Jalapeno & Cheddar 5 -or- Cajun & Sour Cream 5



The Ultimate Sunday Roast Served Every Sunday From 12noon

22

POA

BAKED FILLET OF COD (N)

samphire, coriander oil

CATCH OF THE DAY

Potato and courgette frittata, romesco sauce,

Ask your server for today's catch of the day

