



GLUTEN FRIENDLY MENU

SEASONAL INGREDIENTS CLASSIC DISHES MODERN FLAVOURS

STARTERS

Chef's Soup of the Day bread roll	6.95	Melon and Soft Fruit VE sorbet, consommé	7.95
Heirloom Tomato Salad VE tomato consommé	9.25	Bloody Mary Prawn Cocktail spicy marie rose sauce, warm sourdough	7.95
Chicken Liver Parfait scotch whisky gelee, salad, caramelised red onion chutney, arran oatcakes	8.95	Nashville Corn Ribs V pickled gherkins, cool ranch dip	8.25

MAINS

Braised Feather Blade of Beef creamed potatoes, market vegetables, red cabbage, peppercorn sauce	19.95	Roast Breast of Duck courgette puree, spring green cassoulet, fondant potato, red wine jus	24.95
Roast Cauliflower Steak VE greek hummus, toasted chickpeas	18.95	Breast of Chicken peppercorn sauce, roast and creamed potatoes, seasonal vegetables	17.50
Miso Cod Pho miso broth, rice noodles, coriander, chillies	20.95	Chicken Curry aromatic rice, poppadoms, spiced onions, mango yoghurt	18.95
Goan Fish Curry aromatic rice, tomato and coconut-based sauce, locally sourced fish, mini poppadoms, spiced onions	19.95	Slow Cooked Diced Beef market vegetables, creamed and roast potatoes	17.45

FROM THE GRILL

*all served with grilled tomato, mushrooms,
fries and onion rings*

Chargrilled 8oz Fillet Steak	32.95
Chargrilled 6oz Sirloin Steak	38.95
Chargrilled Butterfly Breast of Chicken	19.95
Add Sauce peppercorn, garlic butter, garlic and chive cream	3.50

DESSERTS

Chocolate Fudge Cake pistachio crumb and sauce, vanilla ice cream	10.95
Sticky Toffee Pudding vanilla ice cream	8.95
Passionfruit Panna Cotta prosecco gel, crystalized lime	8.95
Trio of Vanilla Ice Cream raspberry sauce	7.95
Strawberry and Champagne Eton Mess light meringue, chantilly cream, macerated strawberries, champagne drizzle	8.95

All items are made without gluten containing ingredients, but we cannot guarantee complete safety from cross-contamination



the

MILESTONE



FITZSIMMONS GROUP
hotels, bar, restaurants & leisure