

# GLUTEN FRIENDLY

All dishes on this menu are made using non-gluten containing ingredients.

## Starters

### Gordal Picante Olives

Smoked sea salt, orange zest 5.95 ve

### Avocado & Sunflower Seed Hummus

Rose harissa & gluten free bread 6.95 ve

### Forest Mushrooms On Toast

Creamy mushrooms, gluten free toast, Parmesan 8.45 v

### Bloody Mary King Prawn & Crayfish Cocktail

King prawns, Bloody Mary & wood roasted pepper mayo, pickled cucumber 9.95

### Soup Of The Day

Gluten free bread, sea salt butter 5.95 v,ve

## Mains

### Fish Pie Gratin

Poached haddock, prawn, salmon & langoustine, Arran cheddar mash, braised kale 18.95

### Venison & Redcurrant Hot Pot

Mashed potato, redcurrant, honey roast roots, port jus 18.95

### 6 Hour Shoulder Of Dumfries Lamb

Mashed potato, honey roast roots & braised kale, lamb & mint jus 19.95

### Thai Chicken

Fragrant rice, coconut cream, chilli fried boc choy, prawn crackers 16.95

### Classic Caesar Salad

Hot smoked anchovy, Caesar dressing, bacon shards, Parmesan 11.45  
Add Breast of Chicken 4.00  
Add Prawns 4.50

### Four Cheese Gluten Free Penne

Smoked Applewood, Arran cheddar, mozzarella, Parmesan, side salad 14.95

## Desserts

### Truffle Brownie Torte

Vegan vanilla ice cream, chocolate sauce 6.95 ve

### Rhubarb & Ginger Cheesecake

raspberry, vegan vanilla ice cream 7.95 ve

### Vegan Applewood Cheese Board

Oatie biscuits, celery, grapes, pavlova, apple & plum chutney 8.95 ve

### Raspberry Cranachan Pavlova

Whisky cream, flap jack & honey tuille, raspberry 7.95 v

### The Classic Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream 7.45 v

## Wood-fired Grill

All our meats are cooked on the wood-fired grill using white oak & seasoned wood to seal in the maximum flavour.

### Half Spit Roast Chicken

Cayenne & smokey paprika marinated chicken, piri piri glaze, sweet potato wedges, celeriac remoulade 19.95

### Beef Picanha

Chargrilled rump, garlic & soft herbs, sweet potato wedges, truffle sour cream, scorched onions 25.95

## THE COACH HOUSE PREMIUM SPECIALS

Treat yourself to The Coach House's delicious signature specialities, perfect for sharing.

Available from Friday - Sunday  
or ask us about pre-ordering.

### 1kg Tomahawk

Wood-fired Scotch 28 day dry aged rib-eye, sweet potato wedges & watercress, complemented with your choice of two additional sides & sauces 65.95

### Chargrilled Scottish Langoustines

6 chargrilled langoustines, garlic butter, watercress & fries, complemented with your choice of one additional side 38.95

## STEAKS

Our steaks are specially selected hand cut Scotch 28 day dry aged beef, served with Portobello mushrooms, cherry vine tomatoes, watercress & fries

**Rib-eye 8oz** 28.50

**Fillet 7oz** 32.95

**Flat Iron 10z** 29.95

### Add a Sauce:

Whisky & Arran Mustard | Chimichurri | Pepper & Brandy 2.95

### Add a Side:

Haggis | Garlic King Prawns | Blue Cheese 4.95

## BURGERS

Our NGCI burgers are all served on a gluten free bun with fries & slaw

### Smashed Beef Burger

Iceberg, pickle wedge, smoked ketchup, fries 16.95

### Beyond Meat Burger

Smoked Applewood cheddar, pickle wedge, smoked ketchup, fries 15.95 ve

## Sides

**Fries** 3.45 ve

**Chilli & Parmesan Fries** 3.95 v

**Truffle & Parmesan Fries** 3.95 v

**Sweet Potato Wedges** 4.95 ve

**Arran Cheddar Mash** 3.95 v

**Honey Roast Roots** 3.95 v

**Dirty Fries** 5.95 v



GLUTEN  
FRIENDLY

The  
COACH  
HOUSE

**FOOD ALLERGENS & INTOLERANCES:**

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

**v = vegetarian    ve= ask for vegan**

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.  
100% of all service charge goes to our staff.