

# Gluten Friendly

ALL DISHES ON THIS MENU ARE MADE USING NON-GLUTEN CONTAINING INGREDIENTS.

## NIBBLES

### Gordal Picante Olives

Sun blush tomatoes & guindillas pepper 6.45 **VE**

### Edamame & Pea Houmous

Crushed wasabi peas, coriander oil, cumin roasted gluten free bread 6.95 **VE**

## STARTERS

### Stone Baked Goats Cheese

Sun blush tomato ratatouille, gluten free bread 8.95 **V**

### Pan Seared King Scallop & Heritage Tomato

Citrus basil dressing, gluten free bread 14.45

### Chicken Liver & Brandy Pate

Isle of Arran chutney, gluten free bread, crisp salad 8.95

### Bloody Mary Prawn Cocktail

Plump king prawns, Atlantic prawns, Bloody Mary mayo, pickled cucumber, cherry tomato 9.95

### Honey Glazed Chicken Skewer

Crushed ginger soya bean, wasabi, nuoc cham dip 8.95

### Gambas Pil Pil

Garlic chilli king prawns, lemon & parsley, gluten free bread 9.95

### Soup of the Day

Gluten free bread & sea salt butter 6.45 **V**

### Smoked Salmon Dill Tartare

Crème fraîche, gluten free bread, rocket & lemon dressing 10.45

## 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.

## MAINS

### Churrasco Harissa Chicken Burger

Gluten free bun, pico de gallo, spicy mayo, baby gem, tomato, pickle wedge, fries 16.95

### Chargrilled Beef Burger

Gluten free bun, pickle wedge, slaw, burger sauce, fries 17.95

### Beyond Meat Burger

Gluten free bun, smoked Applewood, pickle wedge, slaw, burger sauce, fries 17.95 **VE**

### Coconut Chilli Chicken

Sweet chilli & coconut cream, fragrant rice, pak choi, prawn crackers 17.95

### Lemon & Thyme Chicken Breast

Hasselback potatoes, spring cabbage, pancetta & tarragon jus 18.95

### Classic Caesar Salad

Anchovy, Caesar dressing, bacon shards, Parmesan 11.95

### Slow Cooked Beef Short Rib

Cajun fries, tomato & basil salad, homemade BBQ sauce 24.95

### BBQ Korean Cod

Ginger & chilli pak choi, lotus root, coriander rice, lime, Korean dip 22.95

## SIDES

### Fries 3.95 **VE**

### Chilli & Parmesan Fries 4.45

### Truffle & Parmesan Fries 4.45

### Cajun Fries 4.45 **VE**

### Pancetta & Creamy Spring Cabbage 4.95

### Dirty Fries 6.95 **V**

### Invisible Fries 2.95

0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in. For more information, visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

## WOOD-FIRED CHURRASCO GRILL

Our steaks are specially selected hand cut Scotch 28 day dry aged beef cooked on the wood-fired churrasco grill. Served with Portobello mushrooms, cherry vine tomatoes, watercress & fries

### Ribeye 8oz 32.95

### Fillet 7oz 34.95

### Sirloin 8oz 30.95

### Add a Sauce 3.45

Whisky & Arran Mustard | Béarnaise | Pepper & Brandy

### Add a Side 5.45

Garlic King Prawns | Blue Cheese

### Half Spit Roast Harissa Glaze Chicken

Pico de gallo, wood-fired potatoes, ratatouille, chimichurri 19.95

## PREMIUM SPECIALS

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

### 1kg Tomahawk

Wood-fired Scotch 28 day dry aged rib-eye, blistered cherry vine tomatoes, Portobello mushrooms, ratatouille, wood-fired potatoes and your choice of two sauces 79.95

### 16oz Chateaubriand

Wood-fired Scotch 28 day dry aged chateaubriand, blistered cherry vine tomatoes, Portobello mushrooms, ratatouille, wood-fired potatoes and your choice of two sauces. 79.95

## DESSERTS

### Amalfi Mess

Lemon curd, soft centre meringue, Chantilly cream 7.95 **V**

### Classic Affogato 6.95

Add liqueur 5.00

### Scottish Cheese Selection

Isle of Mull cheddar, blue murder, Arran Mist brie, gluten free bread, grapes, plum & apple chutney 10.45

### Traditional Italian Ice Cream

Choose Two:

Vanilla | Chocolate | Strawberry Ripple

Add Sauce:

Strawberry | Chocolate | Butterscotch 7.95 **V**

### Truffle Brownie Torte

Vegan vanilla ice cream, chocolate sauce 7.95 **VE**

### Rhubarb & Ginger Cheesecake

Raspberry, vegan vanilla ice cream 8.45 **VE**



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