

Coterie

GLUTEN FREE

for the table
starters

mains

grill

sides

Bread & Sea Salt Butter	£4	Zucchini Fritti - Lemon Herb Dip	£6
Shetland Scallops Crisp streaky bacon, pea purée & chimichurri dressing	£15	French Onion Soup Gruyère crouton, gluten free bread	£9
Mushroom & Mozzarella Arancini (V) Truffle mayonnaise, cepe dust	£9	Pil Pil Prawns Chilli, garlic, & olive oil, gluten free bread	£11
Marinated Chicken Skewers Harissa hummus, tzatziki sauce	£9.50		
Grilled Goats Cheese (V) (N) Honey, pecan nut & crushed pink peppercorns	£9		
Luxury Fish Pie Monkfish, king prawns, smoked haddock & salmon in a dill & white wine sauce, topped with creamy mash potato, tenderstem broccoli, fine green beans	£24	Braised Beef Bourguignon Red wine, carrots, garlic and onions, bacon lardons, garnished with pearl onions and mushrooms, creamy mashed potatoes	£23
Pan Fried Gressingham Duck Shredded duck leg rilletes, fig & beetroot puree, sweet potato mash, red wine jus	£24	Seared Sea Bass (N) Creamy pomme purée, savoy cabbage, pickled balsamic blackberries, crushed pistachio, Chardonnay butter sauce	£20
Butternut Squash Penne Pasta (VE) Roasted butternut, squash puree, baby leaf spinach, sage crisp, parmesan & herb crumb	£17	Fierce Beer Haddock Goujons 'Local' beer batter, crushed minted peas, hand cut chips, homemade tartare sauce, lemon	£19
		Chargrilled Calves Liver Smoked bacon & chive mash, mustard cream, crispy onions	£20
Fillet Steak 8oz Served with homemade hand cut chips, roasted plum tomato, asparagus & a flat cap mushroom. Add a sauce: Peppercorn / Blue Cheese / Diane / Chimichurri £2	£35	Ribeye Steak 8oz	£29
Coterie Burger 6oz Aberdeen Angus steak burger, gruyere cheese, roasted onion, hand cut chips	£18	Chickpea, Courgette, Spinach & Pea Burger (VE) Garlic roasted flat mushroom, cheddar cheese, hand cut chips	£17
Truffle & Parmesan fries	£5	Hand Cut Chips	£5
Black Garlic & Chilli	£4	Honey Sesame Carrots	£4
Tenderstem Broccoli		Mashed Potato	£4
		House Salad with Ranch Dressing	£5

Sunday Roast

Available every Sunday from 12noon

ALLERGEN INFORMATION AVAILABLE ON REQUEST. SOME DISHES MAY CONTAIN TRACES OF NUTS.

All tips are shared equally between our staff. Tables of six or more people are subject to 12.5% discretionary service charge.

Coterie

GLUTEN FREE

Sweets

Warm Sticky Toffee Pudding

Butterscotch sauce, Mackie's vanilla ice cream.

£9.50

Chambord Crème Brulee

Dark Cherry Sorbet

£9.50

Chocolate & Apricot Torte

Chocolate ice cream, glazed apricots, chocolate soil

£9.50

Selection of European cheeses

Frozen grapes, apricot ketchup, gluten free oatcakes

£12

Selection of Mackie's ice creams & sorbets

Ask your server for today's choice

£7

After Dinner Drinks

Cappuccino Martini

Vodka, Kahlua, Espresso, Baileys & Vanilla Syrup

£9.50

Dessert Wine

Erardus 'Sticky Mickey' - Late Harvest, Sauvignon
Blanc, Marlborough, New Zealand

70ml £7.50
Half Bottle £30

Port

Manoella 10 year old Tawny port N.V. Douro,
Portugal

50ml £8.50