

# GLUTEN FREE

## STARTERS

Mussels Mariniere	£9.00
Mussels in a classic white wine & garlic sauce, crusty bread	
Nduja Arancini	£9.00
Deep fried rice balls with nduja sausage, burrata cream sauce & basil	
Mushroom & Sauerkraut Parcels (V)(VEO)	£7.50
Crisp parcels filled with shiitake mushrooms & sauerkraut. Served with sour cream & dill dip	
Soup Of The Day (GFO)(VO)	£6.00
Served with a warm bread roll & butter	
Cullen Skink (GFO)	£7.00
Served with a warm bread roll & butter	
Spicy Aubergine (V)(VEO)	£7.50
Wasabi aioli & sriracha sauce, served on crispy sushi rice cakes	
Pan Seared Scallops	£13.00
Rocket pesto, parmesan tuile & dill dust	
House Nachos (GF)(VEO)(VO)	£7.50
Melted cheese, sour cream, jalapeños, guacamole & homemade corn salsa. Add: Haggis +£2   Beef Chilli +£2   Smoky Bean Chilli +£2	

## SALADS

Top any of our salads with:	
Chicken +£3   Smoked Tofu +£2   Halloumi +£2	
Classic Caesar (VO)	£14.00
Gem lettuce, bacon pieces, herbed GF croutons, shaved parmesan & creamy Caesar dressing.	
Asparagus & Marinated Feta (V)	£15.00
Watercress, mixed leaves & pumpkin seeds with a honey & grapefruit dressing	
Indian Spiced (V)	£15.00
Lentils, roast cauliflower, fragrant mixed leaves with a chilli & lime dressing	

## SHARERS FOR TWO

Spring Sharing Board	£15.00
Grilled asparagus, marinated feta, soft boiled smoked egg, pea hummus, grissini, rye bread toast & pickled radish	
Add: Salami & Pastrami +£3	
House Nachos (VEO)(VO)	£14.00
Melted cheese, sour cream, guacamole, jalapenos & homemade corn salsa.	
Add: Haggis +£2   Beef Chilli +£2   Smoky Bean Chilli +£2	

SIDES	Chips	£4.00
	Skinny Fries	£4.00
	Sweet Potato Fries	£4.00
	Wedges	£4.00
	GF Garlic Bread	£4.00
	Onion Rings	£4.00
	Corn Ribs	£4.00
	Side Salad	£4.00

Allergen information & gluten free options are available on request. Some dishes may contain traces of nuts.

Vegetarian Dish (V) Vegan Option Available (VEO) Gluten Free (GF)

Gluten Free Option Available (GFO) Contains Nuts (N)

May Take Longer To Cook (C)

## MAINS

Braised Shin Of Beef	£20.00
Fondant potato, mini yorkshire pudding, roast marrow, glazed carrot, carrot puree & red wine jus	
Chicken Katsu Kiev C	£18.00
Panko breaded chicken stuffed with curry butter. Served with katsu sauce, squash saag aloo & asian salad	
Roast Chump of Lamb	£20.00
Lamb sweetbread, sea salt & rosemary baby potatoes, broccoli stalk & anchovy dressing	
Penne Arrabiatta (GF) (VE)	£18.00
Tender pasta bound in a spicy tomato sauce. Served with GF garlic bread and your choice of chicken or tofu	
Chicken Ramen	£18.00
GF noodles & crisp vegetables in a flavoured broth with smoked soft boiled egg, topped with chargrilled chicken breast & shiitake mushrooms	
Aubergine Parmagiana (GF) (V) (VEO)	£16.00
Roast aubergine layered in a spiced tomato sauce, topped with parmesan & breadcrumbs with dressed salad & GF garlic bread	

## FISH

Ferryhill Haddock & Chips	£18.50
Fresh North Sea haddock, garden peas & homemade tartare sauce. Choose: Breaded   Battered   Gluten Free	
Castle Bay Scampi (GFO)	£17.00
Breaded scampi, garden peas, chips & homemade tartare sauce.	
Herb Crusted Salmon	£18.00
Wasabi pea puree, sweet 'n' sour pomegranate, pomme noisette & micro salad	
Moules Frites	£17.00
Classic mussels in a white wine & garlic sauce. Served with skinny fries drizzled with Dijon mayo & fresh herbs	

## CLASSICS

Macaroni Cheese (V)	£14.00
Classic macaroni cheese. Stack with your choice of: Chorizo +£2   Black Pudding +£2   Fire Cracker Chicken +£2	
Chicken & Bacon Carbonara (VO)	£18.00
Penne in a creamy sauce topped with shaved parmesan & fresh parsley, garlic ciabatta	

CLASSIC BURGERS

All burgers are served in a GF bun with gem lettuce, tomato, relish & chips.

6oz Scottish Beef (GFO)	£15.50
Chargrilled Chicken Breast (GFO)	£14.50
Beyond Meat (VE)(V)(GFO)	£14.50
Add Toppings	
Cheddar Cheese / Bacon / Fried Onions	£1 Each
Beef Chilli / Blue Cheese / Smoky Bean Chilli	£2 Each

## SWEETS

Cheesecake of the day	£9.00
Ask your server for today's option. Served with vanilla ice cream or cream.	
Sticky Toffee Pudding	£9.00
Spiced crumb, vanilla ice cream & homemade toffee sauce.	
Dark Chocolate Pot	£9.00
Rum infused dark chocolate pot, espresso filled chocolates	
Lemon & Poppy Seed Bakewell	£9.00
Lemon coulis, courgette and lemon sorbet	
Chilled Rice Pudding	£9.00
Strawberry gel, strawberry pearls & creme anglaise	
Trio of Ice Creams or Sorbets	£7.00
Ask your server for today's options.	

All tips are shared equally between our FOH & kitchen teams. Tables of ten or more are subject to 12.5% discretionary service charge.



FERRYHILL

HOUSE HOTEL

Main Menu

GLUTEN FREE



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