

GLUTEN FREE MENU

STARTERS

SOUP OF THE DAY **VG** 8

vegan & gluten free soup made daily / gluten free bread

KING PRAWN COCKTAIL 12

king prawns / burnt lemon mayo / baby gem lettuce
smoked paprika / gluten free oatcakes

CUMBRAE OYSTERS 11 / 22

vinaigrette / lemon / tabasco / choose 3 or 6

DUCK LIVER PARFAIT 10

duck liver & port parfait / fig & orange chutney
gluten free bread

SCOTTISH SCALLOPS 16

seared king scallops / salsify & coconut cream
crispy bacon / pickled beech mushrooms

FINE HERBS SOUFFLÉ 8

potato & cheese soufflé / chervil / basil / chives
cream sauce / grana padano

LOBSTER & KING PRAWN BISQUE 12

white wine & pernod / coriander / king prawns
cream / chive oil / gluten free bread

SHETLAND MUSSELS MARINIÈRES 10

shallots / leeks / garlic / white wine / gluten free bread

SEAFOOD

JOSPER GRILLED SALMON 24

scottish salmon fillet / basil cream sauce / creamy mash
sun-dried tomatoes / red chilli / charred broccoli

MUSSELS MARINIÈRES 20

shetland mussels / shallots / leeks / garlic / white wine
seasoned fries / gluten free bread

LOBSTER FRITES 32 / 62

half or whole grilled scottish lobster / seasoned fries
burnt lemon mayo

SCOTTISH PRIME CUTS

prime beef matured on the bone, josper grilled & rested with butter,
served with basil cherry vine tomato confit and your choice of
seasoned fries, hand cut chips or creamy mash

CHATEAUBRIAND 82

24oz prime fillet served for two

10oz SIRLOIN 34

prime cut with that full, beefier flavour

10oz RIB-EYE 35

prime marbled cut with a rich flavour

8oz FILLET 38

tender, melt in the mouth prime cut

TOPPERS & SAUCES

grilled king prawns 9

grilled half lobster 29

garlic butter 3

blue cheese sauce 4

béarnaise v 4

brandy & peppercorn v 4

MAINS

ROAST LAMB RUMP 30

lamb rump served pink / potato rosti / glazed carrots
vanilla parsnip purée / parsnip crumb / romesco
sauce chive oil / lemon thyme jus

CHICKEN SALAD 22

grilled chicken breast / charred cos / grapefruit
pickled celery / red apple / radicchio / candy beets
kintyre blue / lemon mayo

CURRY

MALLAPALLY CURRY **VG** 16

red pepper / green beans / baby corn / baby potatoes
onion / roasted cauliflower / creamy coconut sauce
fennel braised rice

with chicken breast 22

with king prawns 25

SIDES DISHES

gluten free bread & house butter 6

italian olives **VG** 4

roast root vegetables v 5

potato rosti v 5

seasoned fries **VG** 5

hand cut chips **VG** 5

creamy mash v 5

house salad with lemon dressing **VG** 5

roasted garlic mushrooms **VG** 5

WE ARE PLEASED TO OFFER OUR CUSTOMERS A MENU PREPARED WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN. AS WE ARE NOT A GLUTEN FREE RESTAURANT, PRODUCTS AND DISHES THAT CONTAIN GLUTEN ARE PREPARED IN THE SAME KITCHEN AS OUR GLUTEN FREE MENU. THIS MENU MAY NOT BE SUITABLE FOR THOSE WHO HAVE COELIAC DISEASE.

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.
AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM

— THE —
ANCHOR LINE

GLASGOW  NEW YORK

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