

Gluten Friendly

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

STARTERS

Whipped Truffle Goats Cheese

Pickled candy beets, sun blushed tomato, honey dressing 7.95 v

Chicken Liver & Brandy Parfait

Isle of Arran chutney, chicory salad, gluten free bread 7.95

Red Pepper Hummus

Crispy chickpeas with pomegranate seeds, gluten free bread 6.95 v

Forest Mushrooms on Toast

Pan-fried mushrooms, gluten free bread, Parmesan & soft herb crumb 7.45 v

Smoked Haddock Cullen Skink

Gluten free bread, smoked sea salt butter 6.95

Soup Of The Day

Gluten free bread, salted butter 4.95 v, v

Isle of Mull Hand Dived Scallops Gratin

Kaffir lime & shellfish bisque, forest mushroom 12.45

MAINS

Grilled Hot Smoked Salmon

Wilted spinach, garden peas, parsley baby roasted potatoes, confit lemon dressing 16.95

King Prawn Keralan Curry

Coconut rice, mini poppadum's, coconut & crispy onions 16.95

Thai Chicken

Fragrant sticky rice, chilli fried boc choi, prawn crackers 16.95

Gambas Pil Pil

Garlic chilli king prawns, lemon & parsley, gluten free bread, fries 16.95

Classic Caesar Salad

Hot smoked anchovy, Caesar dressing, bacon shards, Parmesan 11.45

Want More?

Add Breast of Chicken 4.00

Add Prawns 4.50



GRILL

Our steaks are specially selected hand-cut Scotch 28 day dry aged beef. Served with cherry vine tomatoes, Portobello mushroom, watercress & fries.

Ribeye 8oz 28.95

Fillet 7oz 32.95

Flat Iron 10oz 29.95

BURGERS

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

Smashed Beef Burger

Iceberg, beef tomato, onion, pickle wedge, burger sauce 16.95

Beyond Meat Burger

Smoked Applewood cheddar, iceberg, beef tomato, onion, pickle wedge, burger sauce 16.95 v

Piri Piri Chicken Burger

Bakehouse brioche bun, pico de gallo, crushed avocado, iceberg, tomato, pickle wedge 15.95

SIDES

Fries 3.75 v

Chilli & Parmesan Fries 3.95 v

Truffle & Parmesan Fries 3.95 v

Honey Roast Carrots 3.95 v

Bacon Braised Sprouts 3.95 v

DESSERTS

Truffle Brownie Torte

Vegan vanilla ice cream, chocolate sauce 6.95 v

Rhubarb & Ginger Cheesecake

Raspberry, vegan vanilla ice cream 7.95 v

Vegan Applewood Cheese Board

Oatie biscuits, celery, grapes, apple & plum chutney 8.45 v

White Chocolate & Espresso Pavlova

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce 7.95

The Classic Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream 7.50 v

THE
LONG
HOUSE

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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.