

GLUTEN FREE MENU

STARTERS

SOUP OF THE DAY VG

Made daily, always vegan and gluten free, served with gluten free bread.

7.45

GOATS' CHEESE PANNA COTTA

Rich and creamy panna cotta, pickled beetroot carpaccio, beetroot purée and gluten free bread.

7.95

SMOKED MACKEREL PATE

Rich creamy mackerel pate, cucumber ketchup, pickled cucumber, cornichons and gluten free bread.

7.95

SHETLAND MUSSELS

Fresh mussels steamed with white wine, garlic, leeks and shallots with gluten free bread.

9.95

BREAD & OLIVES V

Gluten free bread, rosemary whipped butter, Nocellara Del Belice, Gordal and black olives.

6.45

MAINS

SCOTTISH LAMB RUMP

Roasted rump served pink, Dauphinoise potatoes, spiced cauliflower purée, glazed baby carrots and Madeira jus.

24.95

SHETLAND MUSSELS

Fresh mussels steamed with white wine, garlic, leeks and shallots with gluten free bread and rustic chips.

19.95

BUTTERED CHICKEN

Roasted chicken breast, fondant potato, asparagus, smoked butternut squash purée, Parma ham crisp and wild mushroom jus.

19.95

SEA BREAM

Pan-fried sea bream, saffron mash, Scottish clam and tomato broth with salsa verde.

19.95

PAN-SEARED TUNA

Tuna loin fillet, sautéed potatoes, king prawns, lemon butter, wilted samphire and salsa verde.

22.95

CITIZEN YELLOW CURRY VG

Yellow coconut curry, lemongrass, ginger, pak choi, sugar snap peas, baby corn, caramelised pineapple, sticky jasmine rice and optional prawn crackers.

15.95

With chicken

20.95

With king prawns

22.95

GRILL

28 Day dry-aged prime steak, grilled your way, served with roasted cherry tomatoes and your choice of rustic chips, truffle mash, mash or duck fat roast potatoes.

CHATEAUBRIAND FILLET 8oz

36.95

PRIME SIRLOIN 10oz

32.95

CHATEAUBRIAND 18oz

72.95

Served for two with roasted cherry tomatoes and garlic mushrooms.

Choose per person rustic chips, mash, truffle mash or duck fat roast potatoes.

ADD TO YOUR STEAK

Pan fried king prawns in garlic butter

7.00

Cream & black-peppercorn sauce

4.00

Whisky & grain mustard cream

4.00

Rich red wine jus

4.00

Garlic butter

3.00

CHARGRILLED PORK LOIN

22.95

Tender chargrilled pork loin, pineapple salsa, truffle mash, charred broccoli and pineapple gel.

SIDES

SEASONED CHIPS - Rustic chips dusted with your choice of rosemary & garlic VG or truffle & Grana Padano 5.45

RUSTIC CHIPS VG - 4.95

MASH V - Cream & butter 4.75

TRUFFLE MASH V - Add truffle oil 4.95

TENDER STEM BROCCOLI VG

Chargrilled with sea salt & pepper - 4.95

HOUSE SALAD VG - Baby gem lettuce,

carrot, cucumber & red pepper - 4.95

HOUSE RED SLAW V 3.95

ROASTED GARLIC MUSHROOMS V 4.95

BUTTERED GREEN BEANS V Black pepper - 4.95

DUCK FAT ROAST POTATOES

With bacon and onions 4.95

WE ARE PLEASED TO OFFER OUR CUSTOMERS A MENU PREPARED WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN. HOWEVER, 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.

THEREFORE, WE ARE UNABLE TO GUARANTEE THAT ALL DISHES ARE COMPLETELY FREE FROM GLUTEN DUE TO THE CLOSE PROXIMITY OF GLUTEN AND GLUTEN FREE PREPARATION. AS A RESULT, 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 Citizen

GLUTEN FREE MENU