

# THE BIELDSIDE INN

## NO GLUTEN CONTAINING INGREDIENTS

Our kitchen has adapted dishes on our menu to accommodate guests who are gluten intolerant or coeliac; all of the dishes below are prepared using no gluten containing ingredients. (DF) - Dairy Free (DFO) - Dairy Free Option

### TO START

<b>STEAMED MUSSELS MARINIÈRE</b> (DFO) <i>gluten free bread</i>	7.50
<b>RED PEPPER HUMMUS</b> <i>confit tomatoes   gluten free bread   rosemary oil   mixed olives</i>	6.50
<b>SALT &amp; PEPPER CALAMARI</b> (DF) <i>curried aioli   spring onion salad</i>	7.00
<b>BBQ CHICKEN WINGS</b> <i>BBQ sauce   blue cheese dip   celery</i>	7.00

### MAINS

<b>CAJUN PORK BELLY SKEWERS</b> (DF) <i>red bean and corn rice</i>	14.00
<b>LOIN OF VENISON</b> <i>braised red cabbage   Jerusalem artichoke purée   dauphinoise potato   redcurrant jus</i>	19.00
<b>RED THAI VEGETABLE CURRY</b> <i>white rice   peanut &amp; sesame salad</i>	13.00
<b>BIELDSIDE GLUTEN FREE BURGER</b> <i>cheese   chilli &amp; tomato jam   gluten free burger bun   lettuce gherkins   vegetable crisps</i>	14.00

### THE GRILL

<b>240G RIB-EYE</b>	27.00
<b>220G FILLET</b>	36.00

All steaks served with:  
*parmesan, mushroom and truffle purée | confit tomato red onion jam | creamed mash potatoes*

### DESSERTS

<b>SCOTTISH CHEESEBOARD</b> <i>blue, brie, cheddar and goats cheese   fruit chutney   quince jelly gluten free biscuits</i>	8.50
<b>MIXED FRUIT PLATTER</b> (DF) <i>berries   raspberry granita   green apple   orange</i>	6.50
<b>SELECTION OF ICE CREAM</b> <i>Choose 3 scoops of the following ice creams: raspberry ripple   mint choc chip   salted caramel   vanilla bean   chocolate   strawberry</i>	4.95

NB. While every care has been taken to ensure these dishes are free from gluten, our kitchen prepare and serve other dishes that contain gluten so we cannot guarantee that items on this menu will be completely free of allergens.