

# GLUTEN FREE MENU

## STARTERS

|   |                   |   |                  |
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| <b>SOUP OF THE DAY VG</b><br>Made daily, always vegan and gluten free,<br>served gluten free bread.   | 6. <sup>45</sup>  | <b>CHICKEN LIVER PATE</b><br>Chef's chicken liver pate, pear & apple chutney<br>with gluten free oatcakes.                                  | 7. <sup>95</sup> |
| <b>BREAD &amp; OLIVES V</b><br>Gluten free bread, rosemary whipped butter,<br>Nocellara Del Belice, Gordal and black olives.                                    | 5. <sup>95</sup>  | <b>SHETLAND MUSSELS</b><br>Steamed with white wine, garlic, onion, red chilli<br>and tomato sauce with gluten free bread.                   | 9. <sup>45</sup> |
| <b>HIGHLAND SALMON TARTARE</b><br>Smoked salmon tartare with cucumber, lemon, lime<br>and crème fraîche, shallot & caper dressing<br>with gluten free oatcakes. | 10. <sup>95</sup> | <b>DRUNKEN PRAWNS</b><br>King prawns pan-fried with whisky, shallots & chilli in rich<br>whisky butter sauce served with gluten free bread. | 9. <sup>95</sup> |

## MAINS

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| <b>HARISSA LAMB SHANK</b><br>Lamb shank marinated with harissa and slow-cooked<br>for 12 hours, truffle mash, honey roasted carrots,<br>harissa jus and crispy onions.                         | 23. <sup>95</sup> |
| <b>SHETLAND MUSSELS</b><br>Steamed with white wine, garlic, onion, red chilli<br>and tomato sauce with rustic chips.   | 18. <sup>95</sup> |
| <b>ROAST CHICKEN BREAST</b><br>Roast chicken breast, Dauphinoise potatoes,<br>Romesco sauce, wild mushroom jus, chargrilled<br>asparagus and bacon crumb.                                      | 18. <sup>95</sup> |
| <b>SEA BREAM</b><br>Pan-fried sea bream, saffron mash, Scottish clam<br>and tomato broth with salsa verde.   | 18. <sup>95</sup> |
| <b>CITIZEN YELLOW CURRY VG</b><br>Yellow coconut curry, lemongrass, ginger, pak choi,<br>sugar snap peas, baby corn, caramelised pineapple,<br>sticky jasmine rice and optional prawn cracker. | 14. <sup>95</sup> |
| With chicken   | 17. <sup>95</sup> |
| With king prawns   | 19. <sup>95</sup> |

## GRILL

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

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| <b>CHATEAUBRIAND FILLET 8oz</b>   | 34. <sup>95</sup> |
| <b>PRIME SIRLOIN 10oz</b>   | 29. <sup>95</sup> |
| <b>CHATEAUBRIAND 18oz</b><br>Served for two with roasted cherry tomatoes<br>and garlic mushrooms. Choose per person rustic chips, mash,<br>truffle mash or duck fat roast potatoes. | 69. <sup>95</sup> |
| <b>ADD TO YOUR STEAK</b>  |                   |
| Pan fried king prawns in garlic butter  | 6. <sup>00</sup>  |
| Cream & black-peppercorn sauce  | 4. <sup>00</sup>  |
| Whisky & grain mustard cream  | 4. <sup>00</sup>  |
| Rich red wine jus   | 4. <sup>00</sup>  |
| Garlic butter   | 3. <sup>00</sup>  |

## SIDES

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| <b>SEASONED CHIPS</b> - Rustic chips dusted with<br>your choice of rosemary & garlic VG or truffle &<br>Grana Padano 4.95 | <b>TRUFFLE MASH V</b> - Add truffle oil 4.95                                    | <b>BUTTERED GREEN BEANS V</b> black pepper 4.50                |
| <b>RUSTIC CHIPS VG</b> - 4.50   | <b>TENDER STEM BROCCOLI VG</b><br>Chargrilled with sea salt & pepper 4.50       | <b>ROASTED GARLIC MUSHROOMS V</b> 4.50                         |
| <b>MASH V</b> - Cream & butter 4.50   | <b>HOUSE SALAD VG</b> - Baby gem lettuce,<br>carrot, cucumber & red pepper 4.50 | <b>DUCK FAT ROAST POTATOES</b> - With bacon<br>and onions 4.50 |
|   |   | <b>HOUSE RED SLAW V</b> - 3.50                                 |

WE ARE DELIGHTED TO BE ABLE TO OFFER OUR CUSTOMERS A SELECTION OF DISHES THAT ARE MADE WITH GLUTEN FREE INGREDIENTS,  
HOWEVER, OUR KITCHEN DOES NOT EXCLUSIVELY PREPARE AND SERVE GLUTEN FREE FOOD AND WE WISH TO MAKE OUR CUSTOMERS AWARE  
THAT THERE IS A POSSIBILITY OF CROSS CONTACT WITH INGREDIENTS USED IN OTHER MENUS.

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