

DUCK BAY

GLUTEN FREE MENU



STARTERS

Chicken Liver Pâté

plum and apple chutney, toasted gluten free bread 9.95

Crispy Duck and Watermelon Salad

crispy duck leg, compressed watermelon, soy and ginger dressing, toasted cashews 12.95

Classic Prawn Cocktail

crisp iceberg lettuce, marie rose sauce, cherry tomatoes, topped with a tempura prawn 11.95

Gambas Pil Pil

hot chilli and garlic oil, toasted gluten free bread 11.95

Seared King Scallops

cauliflower purée, caper and raisin dressing 15.95

Char-grilled Halloumi

chilli jam, tomato and basil compôte, balsamic dressing 9.95

Bang Bang Cauliflower W

asian shredded salad, vegan sriracha mayo 9.95

Seasonal Soup of the Day

served with gluten free ciabatta roll and butter 7.95

Crispy Fried Tempura (Starter/Main)

light tempura batter, sweet chilli dipping sauce

Chicken 9.95 / 18.95

Vegetable 8.95 / 16.95 W

Prawn 10.95 / 19.95 **Mixed** 9.95 / 18.95

add a bowl of skinny fries 3.95

SHARING BOARDS

Duck Bay Seafood Platter

mini prawn cocktail, mini gambas pil pil, crispy prawn tempura, haddock goujons, smoked salmon with capers and lemon 25.95

Duck Bay Sharing Platter

crispy chicken tempura, crispy duck, chicken liver pâté, parma ham, char-grilled halloumi 24.95

HOT SANDWICHES

(available from 12 - 5pm)

All sandwiches are served with coleslaw & seasonal salad

Croque Monsieur

baked ham & cheese sandwich, béchamel sauce 13.95

Croque Madame

baked ham & cheese sandwich, béchamel sauce topped with a fried egg 14.95

Steak Ciabatta

mustard mayo, char-grilled steak, caramelised onions, rocket leaves 15.95

Traditional Club Sandwich

served with a fried egg 13.95

add a bowl of homemade soup 4.95add a bowl of skinny fries 3.95

CLASSICS

Roast Breast of Chicken

Three Cheese Macaroni 🔍

isle of mull cheddar crumb, toasted gluten free garlic bread 16.95

add king prawn and spring onion 6.95

add leek and bacon 2.95

add chorizo and pea 3.95

Sizzling Fajitas

Chicken 20.95

Vegetables 17.95



Prawn 21.95 **Mixed** 20.95



FOOD ALLERGENS & INTOLERANCES

Allergies & Intolerances: Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones.





SEAFOOD

Classic Fish and Chips

beer battered haddock fillet, mushy peas, lemon, real chips or fries 19.95

Make it like the Chippy

add curry sauce and pickled onion 2.95

Roast Salmon Fillet

lemon butter sauce, seasonal greens, sautéed potatoes 21.95

Duck Bay's Classic Seafood Grill

mixed seafood grill with market selection served with garlic king prawns, creamed potatoes, seasonal greens and a lemon butter sauce 36.95

Smoked Haddock and Salmon Gratin

arran mustard cream, braised leeks and creamed potatoes 20.95

add bacon bits 2

Penne alle Vongole

clams and mussels flavoured with chilli, garlic, white wine, parsley and tomatoes 23.95

BUNS

All buns are served with fries

Classic Burger

gluten free bun, lettuce, tomato, burger sauce 18.95

add cheese / bacon / jalapeño 2.95

Plant Based Burger W

gluten free bun, vegan mayo, crispy onions 18.95

SALADS

Mambonita Cajun Chicken Salad

baby gem leaves, avocado, azuki beans, black rice and chimichurri dressing 18.95

Classic Caesar Salad

parmesan shavings, anchovies, bacon, caesar dressing 12.95

Superfood Bowl V

smashed avocado, shredded beetroot, cauliflower cous cous, pomegranate, broccoli, toasted seeds, seasonal leaves, cottage cheese 14.95

add char-grilled chicken breast 5.95

add king prawns 7.95 add goats cheese 4.95

add charred halloumi 3.95

GRILL

All of our steaks are dry-aged and matured by our trusted butcher. Served with a whole roasted tomato, portobello mushroom and a side of real chips or fries

Prime Beef Rib Eye 8oz 34.95

Sirloin 8oz 34.95

Prime Beef Fillet 7oz 37.95

Steak Sauces 3.95

red wine / mixed peppercorn / whisky mustard / béarnaise / blue monday cheese

Steak Toppers

Mini Mac & Cheese 5.95

Four Garlic King Prawns 7.95

SIGNATURE

Chateaubriand for two

served with garlic roasted flat cap mushrooms, confit tomato, watercress, choice of two sauces, choice of two sides 89.95

SPECIALITIES

Thai Spiced Breast of Chicken

stir fry vegetables, rice pilaf, coconut and lime sweet chilli sauce, served with prawn crackers 19.95

Highland Wagyu Burger

smoked applewood cheese, gluten free bun, crispy streaky bacon, caramelised onion chutney, cajun fries 26.95

Beef Ragu Penne

slow cooked beef, rocket, herb oil, parmesan, toasted gluten free garlic bread 19.95

Sweet Potato Massaman Curry VV



lightly spiced vegetable curry, rice pilaf, warm gluten free tortilla wrap 17.95

SIDES

Fries or Real Chips 4.95

Onion Rings 4.95

Chilli & Parmesan Fries 5.95

Cajun Fries 5.95

Sweet Potato Fries 5.95

Tenderstem Broccoli, Lemon Oil 5.95

Mini Mac & Cheese 5.95

Truffle Parmesan Fries 5.95

Buttery Mash 4.95