



teuchters bar & bunker low gluten menu

served daily
12.00pm - 9.30pm

*please note that our kitchen uses a wide variety of ingredients including nuts & dairy. please ask for dietary & allergen info or speak to a member of staff

mugs, sides, snacks

bowl of gluten free oatcakes, bread & butter 2.50

bowl of olives (v)
chilli oil marinated large spanish gordal olives with gluten free bread 7.95

muckle chip butty (v)
salt & pepper seasoned hand cut chips in a buttered gluten free roll 8.25
add mature cheddar or jalapenos for 1.50 each

mug of hand cut chips (v)
salt & pepper seasoned albert bartlett rooster potato chips
small mug 5.25 large mug 8.00
add mature cheddar or jalapenos for 1.50 each

nachos (serves 2)
layered with mature cheddar, mozzarella & jalapenos
guacamole, sour cream & salsa on the side

as they come (v)	12.00
beef chilli	15.00

deli boards

served with a bowl of gluten free bread & gluten free oatcakes

teuchters fish board

welch's smoked salmon, welch's kiln 'hot smoked' salmon, smoked mackerel pate, soused orkney herring, caper & chive mayo tattie salad, cornichons & cherry tomatoes 18.50

teuchters ploughman's board

honey roast ham, moinger soft rind, fat cow semi hard, soft boiled organic egg, caper & chive tattie salad, onion chutney 16.50

teuchters highland fine cheese slate

minger semi soft, strathdon blue, fat cow semi hard, morangie brie, onion chutney
for one 11.00 2 share 18.50

carnivore dishes

lamb shoulder (min 20 mins cook time)
slow roasted shoulder of scottish lamb, honey glazed carrots, sage roasted baby potatoes, red wine gravy 18.00

***all food orders are subject to a discretionary 10% service charge



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vegan dishes

teuchters vegan curry

sweet potato, lentil & spinach dahl
with steamed rice & gluten free
crusty bread 13.00

vegan salad

lemon & dijon dressed mixed leaf
salad, cherry tomatoes, vegan
mozzarella 11.50

vegan nachos (serves 2)

layered with vegan cheddar, vegan
mozzarella & jalapenos
vegan mayo, guacamole
& salsa on the side 12.00

burgers

served in a gluten free roll with hand
cut albert bartlett rooster
potato chips
add bacon, mature cheddar or jalapenos
for 1.50 each

beef burger

john gilmours borders farmed
beef burger, iceberg lettuce,
tomato, mayo & relish 14.50

grilled chicken fillet burger

iceberg lettuce, tomato,
mayo & relish 14.50

tandoori chicken fillet burger

iceberg lettuce, tomato,
mayo & mango chutney 14.75

salad bowls

lemon & dijon dressed mixed leaf
salad, cherry tomatoes, mozzarella &
soft boiled organic egg

as it comes (v)	11.50
grilled chicken	15.00
grilled tandoori chicken	16.00
kiln 'hot smoked' salmon	18.00

fish & shellfish

all beautifully fresh from
sea magee & welch newhaven
fishmongers

cullen skink

creamy smoked haddock soup with
gluten free bread & butter
small mug 6.75 large mug 11.50

fish & chips

battered north sea haddock fillets,
salt & pepper seasoned hand cut chips,
garden peas & tartare sauce
small 13.00 large 18.

½ kilo pot of mussels

shetland blue shell mussels steamed in
white wine, garlic & lemon thyme with
gluten free crusty bread 11.75

add a wee mug of salt & pepper seasoned
hand cut chips 4.75

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