

GLUTEN FRIENDLY MENU

(NON-GLUTEN CONTAINING INGREDIENTS)



STARTERS

Homemade seasonal soup with truffle butter	£5.25
Asparagus & Duck Egg	£7.95
Heritage Tomatoes with English goats' cheese, rocket and salsa verde	£7.45
Pan Fried Sea Trout with new potatoes, chives and horseradish crème fraiche	£8.45

PAN PACIFIC (SMALL PLATES)

Chargrilled Chicken Skewers with yellow curry sauce and lime leaves	£7.95
Yellowfin Tuna Tartare with egg yolk, matcha sea salt and sesame & lime dressing	£8.95
Seared Beef Tataki & Caviar with mushroom duxelle, wasabi mayonnaise and wrapped in white radish	£9.95
Steamed Rice with spring onion and kimchi	£4.95
Edamame Beans with bean sprouts and sesame	£4.95

SALADS

Poached Sea Trout and Smoked Salmon with baby potatoes, soft boiled egg, green beans, baby gem lettuce and sour cream & dill dressing	£8.45 / £15.95
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MAINS

Pan Roasted Sea Bass Fillets with heritage tomato, bean & apple casserole, saffron potatoes and roasted butternut squash	£16.95
Roasted Cod with cauliflower puree, roasted potatoes, tenderstem broccoli, samphire and chorizo dressing	£15.95
Pan fried Sea Trout Fillet with tenderstem broccoli, charred shallot petals, new potatoes, baby carrots and fennel broth	£16.95
Thai Yellow Curry with chargrilled vegetable skewer, steamed rice and stir-fried vegetables	£13.95
Thai Red Curry with chargrilled chicken breast, fragrant basmati rice and stir-fried vegetables	£14.95

8oz rib eye steak	£19.95
10oz Staffordshire sirloin steak	£21.95
8oz Staffordshire mid cut fillet steak	£25.95

(all with a baked field mushroom, grilled plum tomato and a choice of potatoes)

Add a sauce for £1.95 –Blue cheese, Béarnaise, red wine, and peppercorn sauce or garlic & herb butter

DESSERTS

Ice cream & sorbet selection £5.25

Vanilla Crème brûlée £6.95

Fresh fruit & sorbet £5.95

Please note that we do endeavour to keep the fryer oil used for our chips free from gluten, however this is not always possible. If you suffer from a severe intolerance, then please enquire with a member of the management team as to whether or not the oil can be guaranteed to be gluten free at the time of your visit.