

NON-GLUTEN CONTAINING INGREDIENTS MENU

STARTERS

(V) HOMEMADE SEASONAL SOUP with a gluten free bread roll £5.25

SALADS

(V) BAKED GOATS CHEESE mixed leaves with roasted red pepper and a red onion marmalade
£6.95/£11.95

SUPERFOOD SALAD with grilled chicken breast, goats' cheese, cucumber, radish, pistachio nuts and mixed leaves with pomegranate dressing £7.95/£13.95

MAINS

MALAYSIAN COCONUT CURRY with a chargrilled chicken skewer and mushroom fried rice £14.45

PULLED LAMB SHOULDER WITH A LAMB CUTLET with dauphinoise potatoes, puréed carrots, red cabbage and redcurrant sauce £16.95

PAN FRIED GRESSINGHAM DUCK BREAST with duck & apricot terrine, fondant potato, buttered kale, carrots and port sauce £15.95

CAJUN PORK FILLET with a serrano ham crisp, caper berries, potatoes, lentils and a creamy garlic & lemon sauce £13.95

BAKED HADDOCK FILLET with pea purée and hand cut chips £12.95

(V) SWEET POTATO, FETA AND BEETROOT HASH BROWN with hummus, sweetcorn salad and balsamic dressing £11.95

28 DAY AGED RIBEYE STEAK with baked field mushroom, grilled plum tomato and hand cut chips £18.95

28 DAY AGED FILLET STEAK with baked field mushroom, grilled plum tomato and hand cut chips £22.95
(Add a sauce for £1.95 / Peppercorn, garlic and herb butter, Merlot red wine)

DESSERTS

ICE CREAM & SORBET SELECTION £5.25

ELDERFLOWER PANNA COTTA with blueberry compote £6.45

FRESH FRUIT SALAD £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 the oil can be guaranteed to be gluten free at the time of your visit.

Our sauces are made in-house using a thickening agent that does not list any cereals within its ingredients. It does however state that it may contain wheat.