

# non-gluten containing ingredients menu

## starters

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**homemade seasonal soup (v)** with a gluten free bread roll 5.25

## salads

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**baked goats cheese (v)** 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

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**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 red cabbage, carrots, spinach, roasted potatoes and Madeira sauce 15.95

**baked haddock fillet** with pea purée and hand cut chips 12.95

**sweet potato, feta and beetroot hash brown (v)** 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  
*(add a sauce for £1.95 / peppercorn, garlic & herb butter, merlot red wine)*

**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 & herb butter, merlot red wine)*

## desserts

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**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 (Mc Dougalls) that does not list any cereals within its ingredients. It does however state that it may contain wheat.*