



# GLUTEN FREE MENU

## STARTERS

### LAMB SHISH KEBAB 6.95

Cubes of lamb in a mint & cumin marinade served with harissa yoghurt & Turkish salad with citrus dressing

### MUSSELS 6.95

Mussels in a creamy white wine, onion & garlic sauce served with bread & butter

### SPICED PARSNIP SOUP 5.50

With parsnip crisps & bread & butter

### PRAWN & CRAYFISH COCKTAIL 6.95

In Marie Rose sauce with buttered bread

### TO SHARE NACHOS 9.95

Tortilla crisps topped with melted cheese, salsa, sour cream, guacamole & jalapeno peppers. Add BBQ Pulled Pork £2.50

### TO SHARE: CAMEMBERT WITH TOPPINGS

Served with toasted bread, vegetable crudites & cranberry sauce

Plain cheese 11.95

Maple pecans 12.95

Cranberry, port & thyme 12.95 Pine nuts, rosemary & garlic 12.95

## SANDWICHES & TOAST

SERVED MON-SAT 12 - 6PM

### AVO & EGGS ON TOAST 7.95

Smashed avocado & poached eggs on toast with grilled tomato

Add Bacon chop £2.95

### SANDWICHES 6.95

Sandwiches on gluten free bread with salad & crisps

Ham, tomato & Dijon mustard mayo

Chicken & bacon with mayo & rocket

Prawn & crayfish in Marie Rose

Smoked Applewood cheddar & Branston pickle

Smoked salmon, cucumber & lemon mayo

Camembert & cranberry sauce

## CLASSICS

### CHEESE & BACON BURGER 12.95

Prime steak burger with cheese & bacon served in a bun with salad garnish, relish, gherkin & chips

### HAM EGGS & CHIPS 11.95

Hand carved ham, free range eggs, garden peas & grilled tomato

### VEGAN COTTAGE PIE 11.95

Puy lentil, roasted squash & thyme in vegan gravy topped with mash & melted vegan cheese served with seasonal vegetables





## MAINS

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### **CHICKEN WRAPPED IN PARMA HAM 13.95**

Chicken breast wrapped in Parma ham with crushed new potatoes, creamy wild mushroom sauce & seasonal vegetables

### **RUMP OF LAMB 16.95**

Pan fried rump of lamb with puy lentil, roasted squash, cabbage, pancetta & thyme cassoulet served with fondant potato & seasonal vegetables

### **CALVES' LIVER 15.95**

Calves' liver & bacon served with creamy mash, seasonal vegetables & rich onion gravy

### **STEAKS & RIBS**

All of our British, prime steaks are aged for 30 days & are served with chips, grilled tomato, mushroom & dressed rocket

### **8OZ RUMP 15.95 8OZ RIB EYE 19.95 8OZ FILLET 24.95**

Mushroom or Peppercorn Sauce 1.50

### **BARBECUE RACK OF RIBS 15.95**

Rack of ribs simmered in barbecue sauce served with salad & chips

### **BATTERED HADDOCK 13.95**

Served with chips, garden or mushy peas & homemade tartare sauce

### **VEGGIE FISH & CHIPS 11.95**

Battered halloumi, garden or mushy peas & chips

### **MUSSELS 13.95**

Mussels in a creamy white wine, onion & garlic sauce served with chips & bread & butter

### **PRAWN & CRAYFISH SALAD 13.95**

Prawn & crayfish salad in Marie Rose sauce served with buttered granary bread



## DESSERTS 6.50

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### **CHOCOLATE BROWNIE**

Chocolate brownie with warm chocolate sauce & vanilla ice cream

### **APPLE & PEAR CRUMBLE**

Apple & pear crumble vegan ice cream

### **CRANBERRY & ORANGE CREME BRULEE**

Creme brulee with cranberry & orange served with fruit garnish

### **ETON MESS**

Meringue pieces with sweetened whipped cream, seasonal berry compote & vanilla ice cream

### **ICE CREAM**

Vanilla, chocolate, strawberry, café latte, caramel & rocky road

Please be aware we do not have designated equipment for allergen cooking

