

Gluten Free Menu

Snacks, Starters and Sharers

Baked Whole Camembert *w* red onion chutney & GF toasted brioche 15

Soup of the Day (see daily specials board) – GF bread & butter 7

Ham Hock Terrine w pickles, wholegrain mustard mayo & GF toasted brioche 8

Main Courses

Battered Cod (in gluten free batter) – hand cut chips and mushy peas 17.5

Pan Roast Hake Supreme w confit garlic mash, kale,
tender stem broccoli and lemon and basil shellfish bisque 21.5

Butternut Gobi Dhansak (ve) or Chickpea, Sweet Potato & Spinach Curry (ve) – basmati rice, mango chutney & poppadom 14

Steaks – cooked to your liking and served with hand cut chips, garnished with grilled tomato, mushrooms and watercress

10oz Thick Cut Rump 24.5 10oz Sirloin 28.5

Add peppercorn or red wine sauce 3 , Surf 'n' Turf – add three king prawns in garlic butter 4

Grilled Gammon Steak – pineapple and egg, hand cut chips & salad 16.5

House Burger – two 4oz hand pressed minced steak patties, lettuce, tomato, gherkin, melted Emmental cheese, bacon, burger sauce, served in a toasted GF brioche bun with fries 16

Grilled Chicken Burger – grilled chicken breast, lettuce, tomato, mayo, GF brioche bun – skin on fries 16

Due to the presence of allergens in some dishes we cannot guarantee the absence of allergen traces in our menu. All prices include VAT

Desserts

GF Sticky Toffee Pudding – vanilla ice cream 7

Crème Brulee with fresh raspberries 7

GF Chocolate Brownie – vanilla ice cream 7

Ice Creams – (vanilla, chocolate, strawberry) 2 scoops 4.5 3 scoops 5.5

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