

# Gluten-Free MENU

Our gravies and sauces are always gluten free as are our soups (unless specified)

## While you wait

- ✓ Marinated pitted olives - **3.00**
- ✓ A basket of gluten-free bread and butter - **3.50**

## Starters and Light Bites

- Sliced cured deli meats, brie, cornichons, warm gluten free roll - **8.95**
- Crispy confit duck leg, honey, sesame and soy, egg noodle and Pak Choi salad, spiced fruit chutney - **8.50 / 15.00 MAIN**
- Flash grilled smoked salmon on toasted gluten free bread, soft poached hen's egg, Hollandaise sauce - **7.90 / 15.00 MAIN**
- Tandoori spiced potato salad, smoked chicken breast, mango chutney yoghurt dressing - **7.00 / 13.00 MAIN**
- Halloumi wrapped in prosciutto and pan fried, compressed minted melon salad - **7.50 / 14.50 MAIN**
- ✓ Soup, always homemade, gluten-free bread roll and butter - **5.25**
- ✓ Torched goat's cheese on beetroot salad with candied pecans - **6.95 / 12.00 MAIN**
- Fried duck egg on gluten free toast, with grilled back bacon, sea salt flakes, cracked black pepper - **7.00**
- ✓ Mushrooms in korma sauce, toasted almonds, gluten free bread "soldiers" - **6.50 / 12.00 MAIN**
- Grilled gammon steak (6oz) fried hen's egg and sauté potatoes - **7.50**

## Salads

- Caesar salad, little gem lettuce, croutons, salted anchovies (optional) shaved Gran Padano parmesan, mayonnaise dressing, served with either grilled chicken breast or smoked salmon - **14.95**
- Barrel aged Feta, crispy bacon, marinated olives, tomatoes and oregano - **12.50**
- Grilled smoked mackerel fillets, warm baby potatoes, leaf salad, poached hen's egg - **10.00**

## Sandwiches on gluten-free bread, salad and crisps - 6.25

- Roast English beef and horseradish
- Baked ham and tomato
- Chicken and bacon, shaved parmesan, little gem, mayonnaise dressing
- Scottish smoked salmon and cucumber
- ✓ Mature cheddar, mayonnaise and spring onion
- ✓ Smashed avocado with brie and sweet chilli dressing
- Tuna mayonnaise
- Brie, bacon and cranberry sauce

## Mains

- Cheeseburger, grilled bacon, Monterey Jack cheese, toasted gluten free bun, little gem lettuce, burger relish, sauté potatoes - **12.50**
- Grilled fillet of sustainable haddock, sauté potatoes, mushy peas and tartare sauce - **14.00**
- Roast rump of lamb (served pink) crushed root vegetables, duck fat roast potatoes, rich rosemary scented lamb jus - **18.95**
- Chicken supreme with chorizo, pancetta and smoked garlic cream sauce, herby diced potatoes, fine green beans - **14.95**
- Pan fried sea bass fillet, crushed new potatoes, garlic kale, roasted red pepper coulis - **16.00**
- Tiger prawn and Mascarpone risotto, white truffle oil and parmesan shavings - **18.00**
- Grilled dry aged sirloin steak (8oz) baked flat mushroom, slow roasted tomato, sauté potatoes and onions - **22.00**
- Grilled gammon (12oz) fried duck egg and griddled pineapple, sauté potatoes and slow roast tomato and mushrooms - **16.95**

## Side orders - 3.00 each

- Baby potatoes || Panache of fresh vegetables || Mixed dressed salad || Green Salad
- Garlic and herb gluten-free roll || Garlic and herb gluten-free roll with cheese

Please speak to a member of our team if you have any food allergies, intolerances or dietary requirements.

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE GLUTEN, EGGS, FISH, NUTS, SOYBEANS, MILK, PEANUTS, MUSTARD, LUPIN, SESAME, SULPHITES, CELERY, CRUSTACEANS & MOLLUSCS ARE PRESENT