

Gluten-Free LUNCH MENU

3 Courses - 16.95 || 2 Courses - 14.95 || 1 Course - 12.95

Starters and Light Bites

Soup, always homemade, gluten-free Ciabatta roll and butter

Grilled smoked mackerel, toasted gluten-free Ciabatta,
soft poached hens' egg, Hollandaise sauce

Button mushrooms in Madagascan green peppercorn sauce, crispy bacon bits, and warm
gluten-free Ciabatta roll

✓ Melon and feta salad balsamic glaze

Mains

Baked fillet of white sustainable fish, mushy peas and
pan fried new potatoes, homemade tartare sauce

Roast English beef *

(Always choices of two other roast meats please enquire of today's selection)

* includes roast potatoes and a Panache of fresh vegetables

Grilled gammon steak (12oz) two fried hens' eggs, pan fried new potatoes

✓ Vegetable Thai red curry with coconut milk and Jasmine rice

Desserts

✓ Hot cherries Jubilee, vanilla ice cream

✓ Warm gluten-free chocolate brownie and ice cream

✓ Gluten-free Bakewell tart and custard or ice cream

✓ Meringue nest whipped cream and soft fresh berry fruits

Coffee & Hot Chocolate

Espresso
Double Espresso
Americano

Liqueur Coffee
Hot Chocolate
Deluxe Hot Chocolate

Cappucino
Latte
Latte Macchiato

Tea

English Breakfast Tea
Earl Grey
Specialty Tea

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