

GLUTEN-FREE MENU

STARTERS

MIXED OLIVES (V)

2.95

SEASONAL SOUP WITH CRUSTY GF BREAD AND BUTTER (V)

5.25

CHICKEN LIVER PATE WITH RED ONION MARMALADE, GF TOAST AND SALAD

6.50

BAKED GARLIC MUSHROOMS WITH CRUSTY GF BREAD (V)

6.50

MAINS

CRISPY CHILLI BEEF WITH CRUNCHY ASIAN VEG, COCONUT RICE AND CHILLI CASHEWS

13.95

GLAZED BACON CHOPS WITH FRIED EGG, GARLIC AND PARSLEY CHIPS AND GRAIN MUSTARD MAYO

12.95

8OZ BEEF STEAK BURGER ON TOASTED BREAD WITH CHEESE & PICKLE WITH FRIES, ONION RINGS

12.95

LAMB RUMP WITH THYME ROSTI, WILTED SPINACH, TOMATO AND MINT GRAVY

15.50

SEARED SEABASS FILLET WITH SPINACH & PEA RISOTTO AND SALSA VERDE

14.95

STUFFED CHICKEN BREAST OF BASIL PESTO AND MOZZARELLA CHEESE WITH GARLIC & HERB MASH
VEG AND RED WINE SAUCE

13.50

STEAKS

(ALL SERVED WITH FIELD MUSHROOMS, GRILLED TOMATO AND CHIPS)

10OZ RUMP 16.50, 7OZ FILLET 22.50

SAUCES:

CREAMY PEPPERCORN, BLUE CHEESE, MUSHROOM CREAM 2.50

EXTRAS

3.50

CHUNKY CHIPS SEASONAL VEG SIDE SALAD FRIES

KIDS

4.95

(SERVED WITH PEAS OR BEANS)

GRILLED CHICKEN & CHIPS, BAKED HADDOCK & CHIPS

DESSERTS

DARK CHOCOLATE CRÈME BRULEE 5.95

WITH ICE CREAM ICE CREAM SELECTION 4.95

WITH BUTTERSCOTCH SAUCE CHILLED RICE PUDDING 5.95

WITH STRAWBERRIES KNICKERBOCKER GLORY 5.95

A SELECTION OF ICE CREAM, FRUIT, RASPBERRY COULIS, WHIPPED CREAM AND CHOPPED NUTS

PLEASE INFORM US IF ANY OF YOUR PARTY OR YOURSELF HAS A FOOD ALLERGY BEFORE ORDERING AND WE WILL DO OUR BEST TO ENSURE THAT YOU CAN BE ACCOMMODATED. HOWEVER, THERE MAY STILL BE A RISK OF UNINTENTIONAL PRESENCE OF ALLERGEN IN THE FOOD.