NON-GLUTEN CONTAINING INGREDIENTS MENU

Starters

Chef's Soup of the Day £5.75 crusty roll (ask server)

Cajun Cream Chicken Nachos £8.75 mozzarella cheese, sour cream

Chicken Liver Pate £8.25 crisp salad, red onion chutney, toasted bread

Traditional Prawn £9.50 toasted bread, marie rose sauce

Crispy Tempura Chicken £8.75 Vegetable £8.25 V VE sweet chilli sauce

Main Course Crispy Tempura with Fries Chicken £16.95 Vegetable £15.75 V VE

Mains

Braised Ribeye Steak £18.50 red wine jus, creamed and roast potatoes, root vegetables

Harissa Spiced Salmon Fillet £17.95 sun blushed tomato cream, seasonal vegetables, creamed and roast potatoes

Fillet of Beef Diane £18.95 brandy, mustard and mushroom sauce, steamed basmati rice, toasted bread (vegetarian option available £15.50) V

Slow Cooked Diced Beef £16.95 market vegetables, creamed and roast potatoes

Mixed Seafood Gratin £18.50 salmon, smoked haddock and prawns, white wine and dill cream, mature cheddar glaze, fries, crisp salad

Pan Fried Rump of Lamb £18.50 red wine jus, minted pea puree, dauphinoise potato, medley of greens

Breast of Chicken £16.95 peppercorn sauce, roast and creamed potatoes, seasonal vegetables

From The Grill

all served with grilled tomato, mushrooms, fries

Chargrilled 8oz Fillet Steak £22.95

Chargrilled 6oz Sirloin Steak £34.95

Chargrilled Butterfly Breast of Chicken £15.50

Gammon Steak with Grilled Pineapple £16.95

Add Sauce £3.50

Red Wine Jus, Peppercorn, Garlic Butter, Garlic & Chive Cream

Desserts

Luxury Chocolate Fudge Cake £7.95 toffee sauce, tablet ice cream

Raspberry & White Chocolate Pavlova £8.25 white chocolate mousse, fresh raspberries, raspberry ripple ice cream

Mint Aero Eton Mess £7.95 crushed meringue, mint syrup, chantilly cream, mint choc chip ice cream

Trio of Ice Cream £7.25 vanilla, chocolate, tablet, coconut, raspberry ripple choice of sauces: toffee, chocolate, raspberry

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink. Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus

