

## Gluten Free Menu

### Starters

#### **Prawn Cocktail**

*With a marie rose sauce, granary bread  
& lemon £*

#### **Liver Pate**

*Smooth liver pate with toast, fruit  
chutney and dressed leaves **£6.95***

#### **Fresh Melon & Strawberries**

*With Summer fruit coulis £*

#### **Brushetta**

*Warm garlic ciabatta, topped with fresh  
tomato & basil, sundried tomato, onion  
and mozzarella, balsamic glaze & dressed  
leaves **£6.95***

*Garlic Ciabatta **£3.50***

*With Cheese **£4.50***

### Main Courses

**Please note that our chips are not gluten free. The gluten free potato options are, mash potatoes, new potatoes or herb roasted potatoes**

#### **Slow Cooked Beef - £13.70**

*Slow cooked beef steak in a red wine and mushroom sauce, served with mash potato and fresh vegetables*

#### **Lamb Chops - £9.50**

*Lamb chops in a honey and mint gravy, served on a bed of mash potato with vegetables*

#### **Minted Lamb Steak - £14.95**

*Braised minted lamb steak with a honey and mint gravy served on a bed of mash potato with fresh vegetables*

#### **Creamy Garlic Chicken - £13.75 s/a £8.50**

*Pan fried chicken breast in creamy garlic and mushroom sauce, served with herb roasted potatoes and fresh vegetables*

#### **Cajun Chicken - £13.75**

*Chargrilled Cajun spiced Chicken breast served with grilled  
Tomato & sauté Mushrooms with herb roasted potatoes or new potatoes & a side salad*

#### **Ham & Eggs - £9.95 s/a £6.95**

*Succulent hand carved ham served with herb roasted potatoes or new potatoes & a side salad*

### Desserts £6.25

#### **Treacle Sponge Pudding**

*served with cream, ice cream or custard*

#### **Caribbean Meringue**

*Coffee meringue served with fresh cream,  
bananas & butterscotch sauce*

#### **Vanilla Meringue**

*Served with fresh cream & strawberries*

#### **Ginger Meringue**

*Served with fresh cream and poached  
apricots and an orange, white wine and  
honey coulis*

#### **Profiteroles**

*Served with fresh cream and chocolate  
sauce*