

Gluten Free Menu

Starters

Prawn Cocktail

With a Marie rose sauce, gluten free bread, lemon wedge & dressed leaves

£ 7.95

Lentil Cakes

Chilli, Potato and lentil patties served with a bed of salad & a paprika mayonnaise dip

Camembert

Baked Camembert studded with Garlic & Thyme, served with a dressed salad garnish, toasted gluten free ciabatta & homemade fruit chutney

Smooth Liver Pate

Liver Pate with gluten free toast, homemade fruit chutney and dressed leaves

£7.25

Bruschetta

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

£7.25

Caprese Salad £7.75

Buffalo Mozzarella, Tomato and Fresh Basil served with an Olive Oil Dressing

Garlic Ciabatta £3.50

With Cheese £4.50

Main Courses

Please note that our chips are NOT gluten free

Slow Cooked Beef - £14.75

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

Lamb Chops - £10.50

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

Minted Lamb Steak - £15.95

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

Fillet Steak (8oz*) £23.50

*Pan Fried Fillet steak served with grilled tomato, mushrooms, herb roasted potatoes and a side salad.
(Add either Stilton or Peppercorn sauce £2.95)*

Creamy Garlic Chicken - £14.75 s/a £8.95

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

Stilton and Apricot Chicken £14.75 s/a £8.95

Pan Fried Chicken Breast in a Stilton and Apricot Sauce, served with herb roasted potatoes and fresh vegetables

Cajun Chicken - £14.75 s/a £8.95

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

Cajun Chicken Burger £13.95 s/a £8.95

Cajun chicken breast, lettuce and mayonnaise in a toasted ciabatta, served with herb roasted potatoes & a side salad

Ham & Eggs - £10.95 s/a £7.95

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

Gluten Free Beef Burger £13.95 (8oz) £8.95 (4oz)

Served in a toasted ciabatta with cheese, bacon and onions, served with herb roasted potatoes & a side salad

Baked Cod £14.75 s/a £9.50

Baked fillet of cod with a lemon & herb butter, served with roasted cherry tomatoes, buttered new potatoes & fresh vegetables

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Vegetarian/Vegan options

Field Mushroom and Chick pea Spicy Chilli Burger - £13.95 s/a £8.95 - Vegan

Served in a bun with fried onions, burger relish and vegan cheese with herb roasted new potatoes and a side salad

Stuffed Pepper £13.50 s/a £8.75 – (Vegan Option Available)

Roasted red peppers filled with cumin rice, sun-blushed tomatoes, chick peas and kidney beans, served with herb roasted new potatoes and a side salad

Mushroom and Walnut Nut Roast £13.50 s/a £8.75

Served with a Creamy Garlic and Mushroom Sauce, Fresh Vegetables & Herb Roasted new Potatoes

Savoury Stilton Pancakes £13.75 s/a £8.95

Spinach, Stilton, Celery & Apple wrapped in a fresh Pancake, served with Herb Roasted Potatoes or Buttered New Potatoes & a Fresh Side Salad

Salad's

Chicken & Bacon Salad £13.50 s/a £9.25

Strips of chicken and bacon in a honey and coarse grain mustard dressing with a mixed salad

Prawn Salad £13.75 s/a £9.50

With a Marie Rose sauce and lemon dressed leaves

Halloumi Salad £12.95 s/a £8.95

Halloumi, Roasted Sweet Potato, Red Onion, Pine Nuts and Sundried Tomato with a mixed salad

Desserts £6.95

Treacle Sponge Pudding

served with a choice of cream, ice cream or custard

Double Chocolate Sponge Pudding

Served with a choice of cream, ice cream or custard

Profiteroles

Served with fresh cream and chocolate sauce

Vegan Chocolate Cake

With a chocolate syrup, served with a choice of Soya custard or soya cream

Caribbean Meringue

Coffee meringue served with fresh cream, bananas & butterscotch sauce

Ginger Meringue

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

Vanilla Meringue

Served with fresh cream, strawberries and a summer fruit coulis

Vegan Ginger Sponge

Topped with a ginger Syrup, with a choice Soya custard or soya cream