

Sample Menu - Gluten Free Main Menu

Wednesday - Saturday 5-8:45pm

Steaks & chicken breast also available on the grill menu (we only have 1 fryer in the kitchen, please be aware of this if choosing our chunky chips, our skinny fries can be done in the oven if preferred)

Starters

- * Roasted tomato, red pepper & courgette soup topped with basil pesto & crispy croutons (v) £8
- * Baked goats cheese, beetroot carpaccio, broad bean, pea & mint hummus, tomato jam & balsamic syrup (v) £9
- * Chicken bruschetta; chicken breast pieces in a mushroom cream sauce on toasted rustic bread, chives & Parmesan £9
- * Baked king prawns & mixed fish in a tomato & olive sauce topped with feta & fresh herbs, served with garlic bread £10
- * Seared king scallops, crispy bacon, roast courgette, cherry tomato confit, pickled fennel, chorizo jam & garlic butter £12

Mains

- * Short rib surf & turf; sticky glazed bbq beef short rib, king prawns in garlic butter, parmesan & truffle oil fries & Cesar salad £26
- * Pan roasted lamb rump, dauphinois potatoes, pea puree, bacon braised fennel & broad beans with mint & a red wine, rosemary & redcurrant jus £25
- * Pan roasted honey, garlic & lemon glazed pork tenderloin, spring onion mash, carrot purée, carrot fondants, tender stem broccoli & a red wine jus £20
- * Tandoori chicken breast skewers, coconut rice, curry sauce, halloumi bhaji, cucumber, red onion & tomato salad, carrot & cardamom jam & beetroot raita £19
- * Pan fried duck breast, potato fondant, sweet & sour beetroot puree, tenderstem broccoli, honey roast beetroot & a cherry & port jus £25
- * Fish of the day, see the specials board £Market price
- * Lightly spiced sweet potato 'steak' with a fried shallot, chilli, sesame seed, garlic & pine nut topping, whipped tahini yoghurt, red onion, tomato & cucumber salad & coconut rice (v) £17

Desserts

- * Coconut & mango panna cotta, shortbread crumb, mango & mint salsa, Malibu ice cream & fruit coulis £8.50
- * Eton mess cheesecake; vanilla & strawberry cheesecake with a crisp shortbread base, strawberry curd, fresh strawberries, blueberries, meringue, berry & pimms coulis & creme chantilly £8.50
- * Decadent chocolate mousse topped with salted caramel sauce, brown sugar ice cream, hazelnut praline £9
- * 3 scoops ice cream with a choice from vanilla, chocolate, malibu, raspberry ripple, rum & raisin or brown sugar served with biscuit, creme chantilly & sauce (chocolate, caramel or berry coulis) £7.50

Please be aware that we do use products containing gluten in the kitchen & therefore cannot 100% guarantee to be gluten free