

## **Gluten Free Main Menu**

**Wednesday - Saturday 5-8:45pm**

**Steak & 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**

- \* Lightly curried cream of parsnip soup topped with onion bhaji croutons, coconut yoghurt & coriander oil (v) £8
- \* Ballotine of chicken breast stuffed with leek, chestnut & thyme stuffing, spinach, crispy pancetta & parmesan cream sauce £9.50
- \* Seafood selection; mini prawn cocktail, smoked salmon roulade, tempura king prawn & smoked mackerel pate crostini £11
- \* Baked brie topped with cranberry, chestnut, pistachio & honey, served with gluten free bread (v) £9
  - \* Steamed mussels in a smoked haddock & leek chowder, gluten free bread £9

### **Mains**

- \* Beef trio; seared fillet of beef, braised feather blade & mini cottage pie, parmesan crisp, potato fondant, stock pot vegetables, parsnip pure & rich red wine braising jus £28
- \* Pan roasted minted lamb rump, bubble & squeak, balsamic roasted beetroot & carrot, kale, port & redcurrant jus £26
- \* Crispy roast belly pork, salt & pepper hash browns, 5 spice carrot puree, kale & a soy, honey, garlic & ginger sauce £22
- \* Honey & orange marmalade glazed duck breast, a celeriac, pulled duck leg & potato hash, bacon braised cabbage, parsnip crisps & a cointreau jus £25
  - \* Fish of the day; Please see the specials board £Market price
- \* Sesame seed crusted cauliflower steak, salt & pepper hash browns, 5 spice carrot puree, kale & a soy, honey, garlic & ginger sauce (v) £17

### **Desserts**

- \* Cranberry, apple & pistachio crumble with vanilla custard £8.50
- \* Baileys cheesecake, toffee popcorn, caramelised white chocolate ice cream & caramel sauce £9
- \* Classic tiramisu (layered coffee soaked ladyfingers & whipped sweetened mascarpone dusted with cocoa), mocha ice cream & chocolate coffee beans £8.50
- \* 3 scoops of ice cream with a choice from vanilla/chocolate/brandy/caramelised white chocolate/mocha, served with, creme chantilly & sauce (chocolate or caramel) £7.50

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