

Gluten Free

Appetisers

Selection of Olives, Baby Tomatoes and Garlic Bread	6.50
The Deli Board to Share	23.00
Selection of Cured Meats, Homemade Chutney, Baked Camembert, Marinated Chillies and Warm Bread	
Oven Baked Camembert (V)	8.90
Served with warm Bread, Carrot and Celery Sticks	

Starters

Soup of the Day	6.20
Served with warm Bread Roll and Butter	
Savoury Board	8.00
Selection of Cured Meats, Homemade Chutney, Gherkins, Olives, Marinated Chillies and Warm Bread	
Chicken, Red Pepper and Gin Pate	7.80
Served with Chutney and Warm Bread	
Fantail of Seasonal Melon (V)	7.20
Served with Fresh Fruit and Sorbet	
or	
Served with Parma Ham	8.20
Smoked Salmon Cornets	9.00
Centred with Cream Cheese set on Rocket Leaves	

Fish may contain bones

Any one of these dishes may contain one or more of the 14 allergens

Main Courses

Steak, Ale and Mushroom Pie topped with Pastry	18.00
Served with a Creamed Potatoes or Chipped Potatoes and Seasonal Vegetables	
Chicken or Quorn Tikka Masala Curry (V)	17.00
Served with Rice, Naan Bread and Natural Yoghurt	
Gourmet Wagyu Beef Burger	17.50
Topped with Bacon and Camembert served with Battered Onion Rings, Relish, Side Salad and Chipped Potatoes	
Add a Fried Egg	18.25
Homemade Beetroot, Fennel, Apple and Dill Burger (V)	17.50
Topped with Camembert, served with Battered Onion Rings, Relish, Side Salad and Chipped Potatoes	
Baked Salmon	18.00
With a Pesto Topping served with Rice and Green Beans	
Battered Haddock	18.00
Served with Garden Peas, Chipped Potatoes and Homemade Tartar Sauce	
Pan Fried Sea Bass	21.00
Set on Lemon and Stem Ginger Stir Fried Vegetables with Sweet Potato and served with a Mango Dressing	
Lamb Chump Steak (Served Medium)	19.00
Set on Potatoes, served with Seasonal Vegetables and a Rich Rosemary Jus	
Sirloin Steak	28.00
Served with Tomato, Mushrooms, Battered Onion Rings and Chipped Potatoes	
Add 2 Fried Eggs	29.50

Side Orders

Chipped Potatoes	3.75
Side Salad	3.50
Garlic Bread	3.50
Seasonal Veg	3.50

Sauces

Brandy and Pepper	3.50
Blue Cheese	3.50
Béarnaise	3.50

*Fish may contain bones / Chipped Potatoes are not cooked in a separate Oil
Any one of these dishes may contain one or more of the 14 allergens*

Gluten Free Sweets

Fresh Fruit Platter	8.00
Served with a choice of Fresh Cream, Ice Cream, Sorbet or Natural Yoghurt	
White Chocolate Cheesecake	8.00
Served with Fresh Cream and Fruits	
Meringue Nest	8.00
Served with Fresh Cream and Fruits	
Sticky Toffee Pudding	8.00
Served with Butterscotch Sauce and Vanilla Ice Cream	
Selection of Cheese and Biscuits	9.00
Brie, Stilton, Cheddar and Smoked Cheese	
Fresh Fruit Ice Cream Sundae	8.00
Topped with Fresh Cream	
Selection of Ice Cream	8.00
Vanilla, Salted Caramel or Mint Chocolate Chip	

Teas 2.90

Traditional English Tea
Earl Grey Tea
Green Tea
Decaffeinated Tea

Fruit Teas 2.90

Peppermint
Pure Camomile
Lemon and Ginger
Other Flavour Teas may be available

Coffee

Americano	3.00
Cappuccino	3.00
Single Espresso	2.00
Double Espresso	2.50
Cafetiere	2.90
Latte	3.00
Decaf Coffee	2.90

Liqueur Coffee 6.75

Irish – Jameson's Whiskey
Irish Cream – Baileys
Gaelic – Drambuie
Scotch – Whisky
French – Brandy
Italian – Amaretto
Seville – Cointreau
Jamaican – Dark Rum or Tia Maria

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