***Gluten Free***

***Appetisers***

**Selection of Olives, Baby Tomatoes and Garlic Bread**  6.50

**The Deli Board to Share** 21.50

Selection of Cured Meats, Homemade Chutney, Baked Camembert, Marinated Chillies and Warm Bread

**Oven Baked Camembert (V)** 8.00

Served with Warm Bread, Carrot and Celery Sticks

***Starters***

**Soup of the Day** 5.90

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** 7.50

Served with Chutney and Warm Bread

**Fantail of Seasonal Melon (V)**

Served with Fresh Fruit and Sorbet 7.00

***or***

Served with Parma Ham 7.80

**Smoked Salmon Cornets** 8.80

Centred with Cream Cheese set on Rocket Leaves

**Salmon and Chive Fishcake** 8.00With a Smoked Cheese Centre topped with Watercress

***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** 16.50

Served with a Creamed Potatoes or Chipped Potatoes and Seasonal Vegetables

**Chicken *or* Quorn Tikka Masala Curry (V)** 15.50

Served with Basmati Rice, Naan Bread, Natural Yoghurt, Mango Chutney, Chopped Tomatoes and Red Onion Compote

**Gourmet Beef Burger** 15.50

Topped with Bacon and Camembert served with Battered Onion

Rings, Relish, Side Salad and Chipped Potatoes

Add a Fried Egg 16.50

**Homemade Beetroot, Fennel, Apple and Dill Burger (V)** 15.50 Topped with Camembert, served with Battered Onion Rings, Relish, Side Salad and Chipped Potatoes

**Baked Cod Loin topped with Parma Ham** 16.00

Set on Creamed Potatoes, Tomato Concasse and drizzled with Butter

**Battered Haddock**  16.50

Served with Garden Peas, Chipped Potatoes and Homemade Tartar Sauce

**Pan Fried Swordfish** 18.50

Set on Lemon and Stem Ginger Stir Fried Vegetables with Sweet Potato and served with a Mango Dressing

**Sirloin Steak** 28.00

Served with Tomato, Mushrooms, Battered Onion Rings and Chipped Potatoes

Add 2 Fried Eggs 29.50

***Side Orders Sauces***

Chipped Potatoes 3.50

Side Salad 3.50

Garlic Bread 3.50

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**  7.80

Served with a choice of Fresh Cream, Ice Cream, Sorbet or Natural Yoghurt

**Raspberry Crème Brulee** 7.80

Served with Homemade Shortbreads

**Meringue Nest** 7.80 Served with Fresh Cream and Fruits

**Sticky Toffee Pudding** 7.80

Served with Butterscotch Sauce and Vanilla Ice Cream

**Selection of Cheese and Biscuits** 8.50

Brie, Stilton, Cheddar and Smoked Cheese

**Fresh Fruit Ice Cream Sundae** 7.80

Topped with Fresh Cream

**Selection of Ice Cream** 7.80

Vanilla, Salted Caramel or Mint Chocolate Chip

***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

***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

***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

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