

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) 8.00

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) 7.00

Served with Fresh Fruit and Sorbet

or

Served with Parma Ham 7.80

Smoked Salmon Cornets 8.80

Centred with Cream Cheese set on Rocket Leaves

Salmon, Cheese and Chive Fishcake 8.00

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	17.50
Served with a Creamed Potatoes or Chipped Potatoes and Seasonal Vegetables	
Chicken or Quorn Tikka Masala Curry (V)	16.00
Served with Basmati Rice, Naan Bread, Natural Yoghurt, Mango Chutney, Chopped Tomatoes and Red Onion Compote	
Gourmet Wagyu Beef Burger	17.00
Topped with Bacon and Camembert served with Battered Onion Rings, Relish, Side Salad and Chipped Potatoes	
Add a Fried Egg	17.75
Homemade Beetroot, Fennel, Apple and Dill Burger (V)	16.00
Topped with Camembert, served with Battered Onion Rings, Relish, Side Salad and Chipped Potatoes	
Baked Cod	16.00
Set on Creamed Potatoes and Asparagus served with a Tarragon and Mushroom Cream Sauce	
Battered Haddock	17.00
Served with Garden Peas, Chipped Potatoes and Homemade Tartar Sauce	
Pan Fried Sea Bass	18.50
Set on Lemon and Stem Ginger Stir Fried Vegetables with Sweet Potato and served with a Mango Dressing	
Lamb Chump Steak (Served Medium)	17.00
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	3.50
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	7.80
Served with a choice of Fresh Cream, Ice Cream, Sorbet or Natural Yoghurt	
Blackberry and Vanilla Crème Brulee	7.80
Served with Shortbread	
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	

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

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