

Milk, Egg Free Menu

Starters

The Deli Board to Share 23.00
Selection of Meats, Homemade Chutney, Marinated Chillies and Warm Gluten Free Bread

Soup of the Day 5.90

Savoury Board 8.00

Selection of Meats, Homemade Chutney, Gherkins, Olives and Marinated Chillies and warm Gluten Free Bread

Fantail of Seasonal Melon (V)

Served with Fresh Fruit and Fruit Sorbet 7.00

OR

Served with Parma Ham 7.80

Main Courses

Homemade Beetroot, Fennel, Apple and Dill Burger (V) 16.00

served with Onion Rings, Relish and Chipped Potatoes

Baked Haddock in Basil Lemon Oil 16.50

With Garden Peas and Chipped Potatoes

Baked Cod Loin with Parma Ham 16.00

Set on Potatoes and vegetables served with Basil Oil

Chicken Stuffed with Carrot Chutney Wrapped in Bacon 22.00

Served with a Red Wine, Plum and Pine Nut Jus with Seasonal Vegetables and Potatoes

Pan Fried Seabass 18.50

Set on Lemon and Ginger Stir Fried Vegetables with Sweet Potato and

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, Onion Rings and Chipped Potatoes

Sweets

Fresh Fruit Salad 7.80

Served with vanilla Ice Cream