

Gluten Free Main Menu

Wednesday - Saturday 5-8:30pm

Steak & chicken breast also available on grill menu (we only have 1 fryer, please be aware of this if choosing chunky chips, our skinny fries can be done in the oven)

Starters

- * Watercress, spinach & spring onion soup with ginger & coconut milk, topped with fresh coriander & toasted coconut flakes (v) £8.50
- * Fresh salmon & dill mousse, julienne of smoked salmon, cucumber, watercress, asparagus, radish & lemon dressing £10.50
- * Nduja spiced pulled pork, creamy orzo pasta with sun dried tomatoes, spinach & parmesan £9.50
- * Trio of crostini; 3 small toasts with different toppings, whipped goats cheese, apple, honey & walnut/ hummus, zaatar & pomegranate/ tomato, basil pesto & olive (v) £9

Mains

- * 'Surf, turf & snout'; seared rump of beef, crispy roast belly pork & garlic king prawns, truffle & parmesan mashed potato, roast flat mushroom, wilted spinach, tenderstem broccoli & a garlic & herb cream sauce £27
- * Pan roasted crispy skinned chicken supreme, dauphinois potato, tenderstem broccoli, glazed carrot, kale, spinach puree & a red wine, chorizo & honey sauce £22
- * Roast duck leg with ginger, chilli, honey & soy, stir fried Chinese greens & beansprouts, hoisin, toasted cashews, sesame seeds & salt & pepper roast potatoes £23
- * Fish of the day; Please see the specials board £Market price
- * Tomato jam & soy glazed cauliflower steak, salt & pepper roast potatoes, pak choi, beansprouts, spinach, garlic aioli & sweet chilli sauce (v) £18

Desserts

- * Lemon mousse, crispy shortbread biscuit, mini meringue, whipped limoncello cream & mixed berry coulis £8.50
- * Salted caramel panna cotta, peanut praline & toasted marshmallow ice cream £9
- * 3 scoops of ice cream with a choice from vanilla/chocolate/toasted marshmallow/crystallised ginger 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