

GLUTEN FREE MENU

• EAT • DRINK • RELAX •



NIBBLES

BOWL OF MIXED OLIVES £3
Marinated in lemon & thyme (v)

STARTERS

AVOCADO + PRAWN COCKTAIL £6
Avocado & prawns + seasonal fresh salad + bourbon & cajun mayonnaise

MAIN COURSES

Oven-baked onion + peas + flat mushroom + vine tomatoes + rosemary & garlic potatoes

5oz RUMP £9

8oz SIRLOIN £15

BACON STEAK £11

Bacon steak + free-range fried egg

CAESAR SALAD £9

Chicken breast & pancetta pieces + cos lettuce + Caesar dressing + anchovies

MINTED LAMB SHANK £14

Slow roasted lamb shank + minted red wine sauce
+ rosemary & garlic potatoes + spring cabbage + chantenay carrots

SMOKED COD + PANCETTA £12

Oven baked smoked cod & pan-fried pancetta butter + green beans & dried tomatoes

SIDES

SAUTÉED GREEN BEANS + ROASTED CHERRY TOMATOES (v) £2

ALLOTMENT SLAW (v) £2

ROCKET + BEEF TOMATO DRESSED SALAD (v) (ve) £2.50

All prices are inclusive of VAT. All items are subject to availability. All fish dishes may contain bones. (v) these dishes are suitable for vegetarians. (gf) denotes gluten free dishes. (ve) denotes vegan dishes. Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens. We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination. Full allergen and nutritional information is available - please ask a member of the team
All our products may contain seeds, traces of nuts or nut derivatives.