

# **Non-Gluten Containing Ingredients Menu**

#### **Nibbles**

Halloumi fries, with harissa mayonnaise V 6.25

Marinated giant green and black olives, with rosemary and sun-dried tomatoes VE 3.95

#### **Starters**

Chicken liver parfait, with sweet onion marmalade and non-gluten containing toast 8.95

Soup of the day, with non-gluten containing bread VE 6.25

Goat's cheese and caramelised onion tart, with cider-poached pear and maple-dressed salad V 8.25

Crispy king prawns with sweet chilli sauce and mixed leaves 9.50/14.50

To Share: Baked garlic infused camembert, with onion jam, and non-gluten containing bread for dipping V 16.95

## Mains

Crispy-battered haddock and chunky chips, with minted peas, and tartare sauce 17.50

Pan-fried chicken supreme with potato cake, tender stem broccoli and a white wine, mushroom and bacon jus 18.50

Pie of the Day (see server), with mash, seasonal greens, and rich red wine jus 17.75

Slow roasted confit duck leg, with garlic mash, green bean, and redcurrant jus 18.50

Pan fried sea bass with roasted new potatoes, tender stem broccoli, sauce vierge and balsamic reduction 19.50 British beef burger, with cheddar, bacon, lettuce, tomato, red onion, harissa mayo and skin-on fries 17.50 Vegetarian Pie of the Day (see server), with mash potato, seasonal greens, and rich gravy V \*VE 16.95 8oz English sirloin steak with skin on fries, flat mushroom, roasted tomatoes with your choice of peppercorn sauce or garlic butter 29.50

#### **Sides**

Mixed leaf salad VE 3.95	Skin-on fries VE 4.25	Roasted new potatoes V *VE 3.95	
Sautéed greens V *VE 3.50	Chunky chips VE 4.75		

## **Sandwiches**

Available Monday to Saturday lunchtimes only, excluding bank holidays All our sandwiches are served with skin-on fries

B.L.T with crispy lettuce, beef tomato, and mayo 9.75

Cheddar cheese, onion chutney, and fresh salad 9.25

Crispy-battered fish finger sandwich, with lemon and chervil aioli, and salad \*NGCI 12.95

## Allergies and intolerances