

GLUTEN FREE MENU

Please inform your server that you are ordering from this menu

Starters

Our own made Soup with heritage bread roll and butter 6.50 (v/gf)

Smoked Haddock & Spring Onion Fishcake, with a sweet chilli dip & green salad garnish 6.00

Chicken Liver pate, crusty bread, red onion marmalade, salad garnish 7.50

Grazing platter, Feta cheese, olives, gherkins, artichokes, pickled peppers, sun dried tomatoes, chorizo, serrano ham, warm bread roll, sweet balsamic dip, pine nuts 16.95 (small plate 8.50)

Mains

Piri Piri Chicken on a chilli jam, toasted gf bread, lettuce, sliced tomato, grilled halloumi, corn on cob, Cajun skinny fries 14.

Penne Pasta in pine nut pesto sauce, grilled chicken, sun dried tomatoes, sliced olives, Grana Padano, garlic bread 14.

Chickpea, Spinach and sweet potato curry in coconut sauce with white rice. 12.

Churchill Chicken breast, creamy mushroom and tarragon sauce, buttered new potatoes, broccoli, buttered carrots. 14.50

Sea Trout Fillet poached with butter, crème fraiche, cream, capers. Served with Hasselback potatoes, edamame beans, root vegetables 16.

12oz Horseshoe gammon, Loodal farm egg, grilled tomato, garden peas, double cooked chips 13.50

Poached haddock, double cooked chips with mushy or garden peas, lemon 14.

British 9oz Sirloin Steak, vine herb tomatoes, portabella buttered mushroom, rocket, bearnaise or stilton & mushroom sauce, double cooked chips 22.

British 9oz Rump Steak, grilled tomato, buttered mushrooms, rocket, double cooked chips 17.

8oz Beef Burger OR Chicken breast OR Thai Edamame Bean burger

Our burgers are served on a gf bun, tomato, lettuce, sliced mature cheese, gherkins, chipotle mayo, onion rings, skinny fries 14. – Add Bacon 1.

Sides 4. Green Salad 3. Double cooked chips or skinny fries 3. Cheesy chips 3.50. Seasonal vegetables 4. Bread & butter 1.50 Bowl of Olives 4. Stilton mushroom sauce or Peppercorn sauce 2.

Desserts

Syrup Sponge pudding in golden syrup, custard or vanilla ice cream 6.

Natural lemon sorbet, fresh mint 4.50

Speciality Ice Cream

Choose 3 scoops of cappuccino amaretto, raspberry ripple, triple chocolate, creamy coconut, clotted cream, 6.

Praline Chocolate Brownie, triple chocolate ice cream, chocolate sauce 6.

Speciality Coffees/Teas

Please ask your server for the Menu

VEGAN MENU

Please inform your Server that you are ordering from this Menu

Mains

Thai Edamame Bean Burger with seeded toasted bun, onion rings, lettuce, tomato and chipotle sauce and double cooked chips 12.

Spring Vegetable Green Risotto with seasonal salad 12.

Quorn Plain Fillets served with new potatoes and pan fried vegetables 13.

Three bean smoky chilli in a spiced tomato sauce with peppers, Cannellini beans and red/black turtle beans served with white rice 13.

Sweet Potato Falafel on a garden salad, corn on cob and fresh lemon 12.

Chickpea, Spinach and sweet potato Curry in a coconut sauce accompanied with white rice 12.95

Spiced Cauliflower, spinach and lentil pie, chips and baton carrots 13.

Desserts

Praline Chocolate Brownie with vanilla ice cream 5.25

3 scoops Vanilla Ice cream 4

~~~~~

### **Sunday Carvery**

Served 12 - 3pm

Join us for our home cooked Carvery –

Booking advisable

**Please advise us if you have any allergies or dietary requirements. Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.**