



## • gluten free menu •

### • snacks •

Gluten free bread, olive oil, balsamic, dukkah, sea salted butter £3.00

Mixed pitted olives £3.25

Crackling, apple sauce £2.50

### • starters •

Soup of the day with gluten free bread £5 / £6

Steamed mussels, parsley & garlic **or** cider, bacon & cream, gluten free bread £8.50

Grilled Goats' cheese, beetroot, walnuts & watercress £8

Sautéed scallops, radicchio, artichoke & blood orange £10

Baked king prawns in lime, chilli & garlic butter, gluten free bread dipping croutes £9

Pressed duck confit, smoked duck, & ham terrine, chutney, cornichons & toasted gluten free bread £9

Poached free range egg, wild mushrooms, rocket & truffle oil £7.50

### • mains •

Honey glazed ham, clapshot (*bashed swede, mash & spring onions*), mustard sauce £12.50

Calves liver & smoked streaky bacon, braised red cabbage, mash £15

Southern fried pheasant, blue vinny slaw, hot smoked paprika & garlic fries £14

Pot roast belly pork, dauphinoise potato, Savoy cabbage & bacon, cider jus £15

Breast of chicken roasted with herb butter, pea & chive risotto £13.50

Grilled aged 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19

*(add a sauce: peppercorn or blue vinny £2 )*

Steamed mussels, parsley & garlic **or** cider, bacon & cream, gluten free bread or fries £14

Smoked haddock fillet, rarebit topping, dauphinoise potato £15

Beetroot falafel burger, red onion relish, fries, salad £12.50

### • sides •

Chunky chips £3 (*add cheese +50p*)

Mixed side salad £3

Fries £3

Smoked paprika & garlic fries £3.25

Seasonal vegetables £3

### • desserts •

Coffee meringue, poached pear, chocolate ice cream £6

Vanilla rice pudding, apple, cinnamon & honeycomb, £5.50

Rhubarb & stem ginger brulee £6.50

Local ice cream or sorbet (1, 2 or 3 scoops) *please ask for selection* £1.50 per scoop

Blue Vinny cheese board with a selection of 3 or 5 cheeses, chutney and oatcakes £7/ £9