

# Gluten free Menu

## • Lunch & dinner menu •

Served Monday to Saturday 12pm – 2.30pm and 6pm – 9pm

## • While you wait •

Gluten free Breadboard, olive oil, balsamic, dukkah, sea salted butter £4.25

Marinated mixed olives £3.50      Homemade pork scratchings, apple sauce £2.50

## • Starters •

Soup of the day with Gluten free bread £.5.00/£6.50 (large)

Thai Salmon fishcakes, cilantro, Sweet chilli Dip £7.50

\*Southern Fried Pheasant Strips, Aioli Mayo £7.50\*

Prawn cocktail boats, served in baby gem leaves, Gluten free bread £9

South coast mussels Marinere or Thai Red Curry, Gluten free Bread £8.50

Wild mushroom, herb & garlic bruschetta, Glazed Mozzarella £7.50

## • Main courses •

Trio of Venison Sausages, Mashed Potatoes, Peas, Red wine jus £13.50

Leg of Lamb Steak, Forestiere Potatoes, Savoy Cabbage £16.50

Confit belly pork, Bacon & Sage Mash, Sautéed Leeks, Madeira Jus £15

10oz Ribeye steak, Plum tomato, chunky chips £19.50

South coast mussels, Marinere or Thai Red Curry, Gluten free bread or fries £14.50

Thai Salmon fishcakes, Sweet chilli Dip, fries & salad £14.50

Pan fried Calves Liver, Bubble & Squeak, crispy bacon, Onion Marmalade £15

Orange & Maple Glazed Ham, Free range eggs, Chunky Chips £12.50

Homemade Falafel Burger, Fries, Salad, Burger Mayo £12.50

\*may contain shot\*

## Desserts

Coffee & Almond Vacherin, Chocolate sauce £6.50

Spiced Poached Pear, Brandy Snap, Vanilla ice cream, Raspberry Coulis £6.00

The Blue Vinny cheese board, 3 or 5 local cheeses, Gluten free Crackers £7.50/£9.50

A selection of local ice creams £1.50 per scoop

