



Gluten Free Menu

WHILE YOU DECIDE

Bread & oils - **£3.50** • Houmous with toasted bread - **£3.50** • Mixed olives - **£3.00**

STARTERS

Homemade soup of the day with bread - **£5.95**

Old smokey - cod, tiger prawns & smoked pancetta in a smoked
Applewood cheese sauce with crostini - **£6.95**

Potted duck with crostinis & caramelised onion chutney - **£6.75**

Roasted squash, garlic & mascarpone tart with parsnip purée (v) - **£6.25**

BOARDS & SALADS

Baked Camembert in the box with rosemary & garlic, red onion marmalade & bread (v) - **£9.95**

Vegetarian board of mozzarella, cream cheese stuffed sweet peppers, olives,
sun-blushed tomatoes, courgette fritters, pesto & crostini (v) - **£9.95**

Smoked fish board of mackerel, trout & salmon with sour cream & chives & bread - **£11.95**

Hunter's board with honey roast ham, a choice of Cheddar, Stilton or Brie,
served with tomato, apple, pickles, chutney & bread - **£10.95**

Warm salad of chickpeas, flame roasted pepper, red onion & green beans
dressed with lime & chilli dressing & rocket (v) - **£9.50**

Add grilled salmon or free-range chicken £3.00

MAIN COURSES

Home-cooked honey glazed ham on bubble & squeak with a brace of
free-range poached eggs glazed with hollandaise sauce - **£10.95**

Braised shin of beef with smoked bacon, mushrooms & shallots,
creamy mash & green beans - **£13.95**

Home-battered fish of the day with chunky chips, minted pea purée,
lemon & homemade tartare sauce - **£11.95**

Baked Cornish sole with caper, parsley & pickled beetroot butter served
with buttered new potatoes & salad - **£13.50**

Pork sausages on scallion mash with braised red cabbage, crispy onions & red wine gravy - **£10.95**

Puy lentil, chickpea & sweet potato curry with coriander rice, poppadom & raita (v) - **£9.95**

Vegetarian fish & chips - beer battered halloumi with chips, pea purée,
lemon & tartare sauce (v) - **£10.95**

(v) = Vegetarian option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that meals on the gluten-free menu are gluten-free. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. Accredited by Coeliac UK. AW16/1.



SMALL PLATES

A selection of dishes are available for children & those with a smaller appetite, please ask for more details - all at £6.95 each...

Home-cooked honey glazed ham on bubble & squeak with a free-range poached egg glazed with hollandaise sauce

Home-battered fish goujons with chunky chips, minted pea purée, lemon & homemade tartare sauce

Vegetarian fish & chips - beer battered halloumi with chips, pea purée, lemon & tartare sauce (v)

Chicken goujons with chips & baked beans

SIDE ORDERS

All at £3.50 each...

Beer battered onion rings • House salad • Rocket, sun-blushed tomato & Parmesan salad

Chips • Seasonal greens • Sweet potato fries • Garlic bread

RUSTIC ROLLS

All served with dressed leaves...

Chicken with crispy bacon, tomatoes, lettuce & Dijon mayonnaise - **£6.95**

Smoked salmon, cream cheese & cucumber - **£6.95**

Fish goujons in a crispy batter with homemade tartare sauce, lettuce & tomatoes - **£6.95**

Pesto marinated halloumi, red onion, lettuce & tomatoes (v) - **£6.50**

Mature Cheddar cheese & ham with chutney - **£6.95**

Houmous, rocket & olive (v) - **£6.50**

Add chips or a mug of soup for £1.50

PUDDINGS

All at £5.95 each...

Apricot & sultana bread & butter pudding with vanilla custard

Vanilla crème brûlée with spiced homemade shortbread & mulled apple sorbet

Sticky toffee pudding with a rich toffee sauce & ice cream

Chocolate & pistachio brandy truffle torte with sour cherry compote

Chef's homemade sharing plate of puddings - **£11.95**

Ice cream - one scoop - **£1.75** • two scoops - **£3.50** • three scoops - **£5.25**

CHEESES

Selection of local cheese with oatcakes, apple, grapes, celery & chutney

One cheese - **£4.95** • two cheeses - **£5.95** • three cheeses - **£6.95** • four cheeses - **£7.95**

HOT DRINKS

Latte - **£2.75** • Flat white - **£2.75** • Cappuccino - **£2.75** • Espresso - **£1.95**

Double espresso - **£2.50** • Americano - **£2.25** • Decaf - **£2.25** • Hot chocolate - **£2.95**

Twinnings tea - **£2.25** • Pot of tea - **£2.50** • Fruit teas - **£2.25**