



'NON GLUTEN' Containing ingredients Menu

(We also have Gluten Free Beer at the Bar)

STARTERS

- Homemade Soup of the Day (v) £4.95** -served with gf bread and butter
Cheddar and Bacon filled Potato Skins £5.25 - with salad garnish and sour cream
Traditional Prawn Cocktail £5.45 – with marie rose sauce and gf bread
Homemade Beef Chilli Nachos £5.25 - topped with Grilled Cheddar Cheese
Duck and Orange Pate £5.45 – with toasted gf bread and butter

MAIN MEALS

- Chicken Tikka Masala £10.45** -Served with long grain rice, hand cut chips and mango chutney
Full Rack of BBQ Ribs £12.99 – Baby back loin ribs, slow cooked in BBQ sauce and served with hand cut chips and homemade coleslaw
Oven Roasted Chicken Breast in either Creamy Peppercorn Sauce or Mushroom and Stilton Sauce £10.99
- Served with a choice of potato and vegetables
Homemade Chilli Con Carne £9.99 - Served with long grain rice, tortilla chips, sour cream and jalapenos
- Add a few hand cut chips for just 99p
Chicken and Bacon Salad £9.95 - Sliced chicken breast, bacon, mixed leaves, tomato and cucumber all tossed up in a French salad dressing
Salmon Citrus Salad £11.95 – Plain or Cajun Spiced Salmon Fillet served on a bed of mixed leaves, tomatoes, cucumber, sliced new potato, red onion and drizzled with our homemade citrus dressing
Chicken Sizzler £12.95 - Sliced chicken breast, fresh mixed peppers, red onion and fajita spice, wok fried and served on a sizzling platter with a side of long grain rice, sour cream and salad garnish
Salmon Fillet topped with Hollandaise Sauce £11.95 - Served with your choice of potato and vegetables
Brie, Butternut Squash and Beetroot Tart (v) £10.75 - Truffle Oil infused pastry tart filled with brie, butternut squash and beetroot and served with hand cut chips, salad and homemade coleslaw
Pork Loin Steaks topped with mushroom sauce on a bed of mash £10.99 - served with seasonal vegetables
A Trio of Cumberland Sausages on Buttered Mash Potato £9.99 – served with garden peas and gravy

BURGERS

Enjoy our 8oz Steak Burger with your choice of topping, served in a gluten free bap with hand cut chips and homemade coleslaw – ***Make it a DOUBLE BURGER for just an extra £2.50***

- Classic Steak Burger - Served simply on top of lettuce and tomato £9.75
Bacon and Cheese topped Steak Burger £10.95

GRILLS

10oz Rump Steak £13.49 (Small 5oz £8.99) - Cooked to your liking with hand cut chips, mushrooms, grilled tomato and garden peas

10oz Sirloin Steak £14.99 - Cooked to your liking with hand cut chips, mushrooms, grilled tomato and garden peas

10oz Gammon Steak with Fried Egg and Pineapple £10.95 (5oz gammon with egg or pineapple £7.99)
Served with hand cut chips and garden peas

10oz Hawaiian Gammon Steak £11.25 (5oz Hawaiian gammon £8.45) - Gammon steak topped with sliced pineapple and grilled cheddar cheese, served with hand cut chips and garden peas

SIDE ORDERS:

Side Salad £2.25 / Homemade Coleslaw £1.75 / Hand Cut Chips £2.95 /
Buttered Baby Potatoes £2.75 / GF Roll and Butter £1.25

DESSERTS AND PUDDINGS

Crème Brulee with a side pot of ice cream £5.25 - a rich set vanilla cream custard topped with caramelised sugar

Warm Chocolate Brownie £5.25 - served with vanilla ice cream and chocolate sauce

Caramel Apple Pie £5.25 – served with vanilla ice cream, custard or Cream

Sticky Toffee Pudding £5.25 – served with vanilla ice cream, custard or Cream

Luxury Ice Cream Selection – *Madagascan Vanilla, Strawberries and Cream, Honeycomb, Double Chocolate or Mint Choc Chunk*

3 Scoops - £4.95

2 Scoops - £3.69

1 Scoop - £1.85

LUNCH MENU SANDWICHES SERVED ON GLUTEN FREE BREAD ROLLS:

WE OFFER A SELECTION OF LUNCH TIME SANDWICHES SERVED ON GLUTEN FREE BREAD ROLLS

Served on our Special Lunch Offer Menu.

PLEASE ASK TO SEE ONE OF OUR SPECIAL LUNCH OFFER MENU'S TO BROWSE OUR SELECTION OF SANDWICHES

SUNDAY ROAST (Sunday Lunch Only)

Choose from our choice of roast meats with roast potatoes,
buttered mash and seasonal vegetables,
and topped with a non - gluten containing gravy.

1 Course - £10.50 / 2 Course - £13.50 / 3 Course - £16

All of the meal options listed on this menu are prepared in a kitchen which does also handle Wheat, Barley and Rye flour, therefore we are unable to 100% guarantee no cross contamination may occur.

However all our chefs do take extra care when preparing them 😊