

Gluten Free Menu

To reduce the risk of cross contamination from allergens during preparation there are controlled procedures in the kitchen. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or dedicated fryers.

Starters

Homemade Soup £3.95

served with a roll and butter

Baked Camembert £5.95

served with toasted ciabatta roll and red onion marmalade

Chicken Liver and Wild Mushroom Pate £5.25

served with toasted ciabatta roll, salad garnish and west country cider and apple chutney

Prawn Cocktail £3.95

prawns with lettuce, cherry tomato and marie rose sauce

Side Salad £2.95

mixed leaves, cucumber, cherry tomato, pepper & red onion with a light French dressing

Desserts

Sticky Toffee Pudding £4.95

a light toffee and date sponge served with a smooth toffee sauce served with cream, ice cream or custard

Chocolate Brownie £4.95

a rich chocolate brownie with ground almonds and chopped walnuts with a drizzle of salted caramel sauce served with cream, ice cream or custard

Raspberry & White Chocolate Cheesecake £4.95

a digestive biscuit base topped with creamy white chocolate and cream cheese finished with a drizzle of raspberry coulis served with cream, ice cream or custard

Individual Pavlova £4.95

meringue topped with whipped cream and fresh raspberries

Amaretto Crème Brûlée £4.95

A delicious blend of eggs, cream and amaretto topped with caramelised sugar

Ice Cream or Sorbet £2.95

Liqueur Coffee or Hot Chocolate £4.50

(with Baileys, Whisky, Brandy, Tia Maria, Amaretto or Cointreau)

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Main Meals

Meat

7oz Fillet Steak £17.95

served with new potatoes, grilled tomato, peas and salad garnish

8oz Ribeye Steak £14.95

served with new potatoes, grilled tomato, peas and salad garnish

Pepper or Stilton Sauce £1.95

10oz Gammon Steak with Egg or Pineapple £10.95

served with new potatoes, peas and salad garnish

Breast of Chicken in a Creamy Mushroom Sauce £10.95

served with new potatoes and vegetables

Chicken Curry (Medium) £9.95

served with rice, poppadum, sweet garlic pickle with nigella seeds and garnish

Fish

Salmon Fillet with a Cream, Dill and White Wine Sauce £12.95

served with freshly cut chips or new potatoes, peas and salad garnish

Vegetarian

Mediterranean Vegetable Risotto £9.95

served with a gluten free roll and a lightly dressed salad

Sweet Potato, Chickpea and Spinach Curry (medium) £9.95

served with rice, poppadum, sweet garlic pickle with nigella seeds and garnish

Mushroom Stroganoff £8.95

served with basmati rice

Salad

Home Cooked Ham, Mature Cheddar, Tuna Mayo or Prawns £8.95

with a lightly dressed salad, coleslaw and new potatoes