

Gluten-Free

Starters	Gluten-Free Seasonal Soup of the Day	5
	Crisp Breaded Halloumi, tomato, caper, shallot, baby leaf, oregano red wine vinegar dressing	5.5
	Our Farm Crisp Belly Pork, cracked pepper polenta, sweet and sour tomatoes, micro herbs	7
	Our Farm Lamb Koftas, minted cucumber raita	7
	To Share: Roasted Garlic & Fresh Herb Oven Baked Camembert, ciabatta, chutney, dressed salad	10
Mains	Crisp Breaded Halloumi Salad, oregano and red wine vinegar dressing Add chicken or bacon 4	9
	In-House Battered Fillet of Fresh Cod, hand cut chips, crushed peas, tartare, bread and butter	11
	Our Farm Chicken Chasseur, white wine, tomatoes, tarragon, Spanish onion, garlic, double cream and parsley creamed potatoes, fine beans and Chantenay carrots	13
	8oz Sirloin (best cooked medium to rare)	15.5
	10oz Rump (best cooked medium to rare)	16.5
	8oz Ribeye (best cooked medium)	17
	Served with Hand Cut chips, thyme-scented tomato, mushroom, butter of your choice: Simply garlic / 3 chilli / cracked pepper and herb	
Desserts	Pineapple Pannacotta, freeze dried coconut, pineapple salsa, mango gel	6
	Apple and Cinnamon Crumble, vanilla custard. Contains nuts	5
	New York Baked Cheesecake, berry coulis and raspberry sorbet	5.5
	Selection of Three Cheeses Selection of Six Cheeses <i>Please ask your server for more information on our cheeses</i>	7 11
	Please inform your server of any other allergies or dietary requirements you might have.	
	Ask about our gluten-free Peroni premium lager	