



## **GF Winter Menu 2018**

*Snacks: Pint of Crisps £1, Honey Roasted Nuts £2, Mixed Olives £2, Crackling with Apple Sauce £1.50*

### **Starters**

<b>Soup of the Day</b> – GF Bread and Butter	£5
<b>Chicken Liver Parfait</b> – Plum Chutney and GF Toast	£6
<b>Beetroot and Gin Cured Salmon</b> – Rocket and Dill Cream Cheese	£8
<b>GF Bread</b> – Mixed Olives, Butter, Olive Oil and Balsamic Vinegar	£4

### **Mains**

<b>Pan Fried Fillet of Hake</b> – Champ Potato, Creamed Mussel Sauce and Kale	£17
<b>Braised Lamb Shoulder</b> – Spiced Squash Puree, Onion Bhajis, Bombay Potatoes, Spinach and Raita	£19
<b>Roast Duck Breast</b> – Potato and Duck Leg Rosti, Braised Red Cabbage, Honey Roasted Parsnips and a Red Wine Jus	£18
<b>Fillet of Beef</b> – Dauphinoise Potato, Wilted Spinach, Roasted Carrot and a Red Wine Jus	£25
<b>Grilled Haddock Fillet</b> - Triple Cooked Chips, Mushy Peas & Tartare Sauce	£9 / 13
<b>Rib of Beef Burger</b> - Pancetta, Salad, Cheddar or Blue Cheese & Fries	£10 / 12

*Side Orders: Triple Cooked Chips £3, Fries £3, Peas, Greens & Bacon £3, Braised Red Cabbage £3, Red Wine Sauce £2.50, Honey Roast Parsnips £3*

### **Desserts**

<b>Lemon Posset</b> – Raspberry Sorbet and Meringue	£6
<b>Baileys Crème Brulee</b> – Served with Brownie Bites	£6
<b>A Selection of Homemade Ice Creams</b> - Served with Sweet Treats	£6
<b>Home Made Petit 4s</b> – The Perfect Accompaniment for Tea & Coffee	£3.50
<b>Seasonal Cheeses</b> – Manchego with Quince Paste and Port Soaked Stilton with Honey and Walnuts	£8

***All food is prepared fresh on the premises and we cannot guarantee that food allergens will not be transferred through cross-contamination. There is one fryer which is used to cook fish, shellfish and breaded items and although it reaches high temperatures, we cannot guarantee fried items as 100% Gluten Free.***