



GF Spring Menu 2019

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

Starters

Soup of the Day – GF Bread and Butter	£5
Chicken Liver Parfait – Chutney and GF Toast	£6
Baked Goats Cheese – Beetroot Marmalade, Roasted Beets and Baby Gem	£7
Duo of Seafood – ½ Pint Prawn Cocktail and Smoked Salmon Roulade served with GF Bread and Rocket	£8
GF Bread – Mixed Olives, Butter, Olive Oil and Balsamic Vinegar	£4

Mains

Pan Roasted Halibut – Spiced Sweet Potato Puree, Onion Bhajis, Purple Sprouting Broccoli, Raita and Sauce Vierge	£19
Crisp Polenta – Creamed Mushrooms, Spinach, Poached Egg and Wild Garlic Pesto	£15
Plate of Lamb – Cutlet, Fillet and Braised Shoulder served with Greens, Red Cabbage Puree, Dauphinoise Potato and Red Wine Jus	£19
Confit Pork Belly – Apple Puree, Bubble and Squeak, Crackling, Cabbage and a Red Wine Sauce	£18
10oz Sirloin Steak – Tomato, Mushroom, Triple Cooked Chips and Rocket	£22
Grilled Haddock Fillet - Triple Cooked Chips, Mushy Peas & Tartare Sauce	£9 / 13
Rib of Beef Burger - Pancetta, Salad, Cheddar or Blue Cheese & Fries	£10 / 12

Side Orders: Triple Cooked Chips £3, Fries £3, Mixed Greens £3, Braised Red Cabbage £3, Red Wine Sauce £2.50

Desserts

Dark Chocolate and Nut Brownie – Peanut Butter Ice Cream and Salt Caramel	£7
Caramelised Bramley Apples – Calvados Ice Cream and Salt Caramel	£7
Lime Posset – Lime and Ginger Beer Sorbet and Meringue	£6
A Selection of Homemade Ice Creams - Served with Sweet Treats	£6
Home Made Petit 4s – The Perfect Accompaniment for Tea & Coffee	£3.50
Cheese Board – Stilton, Camembert and Cheddar with Apple, Quince and Honey	£9

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.