

NO GLUTEN CONTAINING INGREDIENTS MENU

Starters

Chef's Soup of the Day £6.75
crusty bread roll (ask server)

Cajun Cream Chicken Nachos £8.50
mozzarella cheese, sour cream

BBQ Ribs £8.50
sesame seeds, spring onions

Mains

Braised Ribeye Steak £17.50
pink peppercorn cream, creamed and roast potatoes, root vegetables

BBQ Glazed Salmon Fillet £16.95
steamed basmati rice, harissa roasted root vegetables

Fillet of Beef Diane £17.95
brandy, mustard and mushroom sauce, steamed basmati rice, toasted bread
(Vegetarian Option Available £14.50)

Traditional Prawn Cocktail £7.75
toasted bread, marie rose sauce

Chicken Live Pate £7.75
crisp salad, red onion chutney, toasted bread

Crispy Tempura
Chicken £8.50 **Vegetable** £7.95 **V VE**
teriyaki dip, sweet chilli sauce

Main Course Crispy Tempura with Fries
Chicken £15.95 **Vegetable** £14.75 **V**

Breast of Chicken £15.95
peppercorn sauce, roast and creamed potatoes, seasonal vegetables

Mixed Seafood Gratin £17.50
smoked salmon, haddock and prawns, white wine and dill cream, mature cheddar glaze, fries, crisp salad

Slow Cooked Diced Beef £15.50
market vegetables, creamed and roast potatoes

From The Grill

all served with grilled tomato, mushrooms, fries

8oz Fillet Steak £30.95

6oz Sirloin Steak £19.95

Butterfly Breast of Chicken £14.50

Gammon Steak with Grilled Pineapple £15.95

Add Sauce £2.95

*Red Wine Jus, Peppercorn Garlic Butter,
Garlic & Chive Cream*

Desserts

Luxury Chocolate Fudge Cake £7.50
toffee sauce, vanilla ice cream

Baileys & White Chocolate Brulee £7.50
fruit compote

Lemon & Lime Eton Mess £7.75
crushed meringue, lemon compote, chantilly cream, lime coulis, coconut ice cream

Winter Berry Pavlova £7.75
whipped cream, chocolate sauce, vanilla ice cream

Trio of Ice Cream £7.25
vanilla, chocolate, raspberry ripple, tablet, coconut
choice of sauces: toffee, chocolate, raspberry

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.
Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus