

# GLUTEN FREE MENU

PLEASE TELL US OF ANY FOOD ALLERGENS BEFORE ORDERING

## STARTERS

- Marinated Halloumi & Vegetable Kebabs, turmeric & coriander rice, dressed leaves (V) £ 6
- Grilled Mackerel Fillet with beetroot, horseradish cream, pickled cucumber, lemon £ 6
- Thai Beef Salad with fresh chilli, coriander, spring onion & sesame £ 7
- Antipasti... trio of cured meats, mozzarella, mixed olives, chutney, sun blushed tomatoes, dressed leaves £ 7

## MAINS

- Marinated Halloumi Salad with chickpeas, coriander, roast red pepper, mixed olives, sun blushed tomatoes (V) £ 10
- Thai Green Mixed Vegetable Curry, served with turmeric & coriander rice (V) (add chicken £ 1 add beef £ 2) £ 11
- Battered Cod, fries, mushy peas and tarter sauce £ 12
- Classic Grilled Salmon Nicoise Salad £ 14
- Sun Blushed Tomato, Mozzarella & spinach stuffed Chicken Breast, Parma ham, grilled asparagus, creamy mash & pesto £ 15
- Smoked Haddock, herb crushed new potatoes, soft poached egg, spinach, prawns, wholegrain mustard sauce £ 16

28 day Matured Steaks are served with house Fries, dressed leaves, roasted tomato & mushroom

- 10oz Ribeye £ 20
- 6oz Fillet £ 22

## DESSERTS

- Mixed Fruits Sorbet £ 5
- Strawberry & Elderflower Curd Eton Mess £ 6
- Iced Coconut Parfait, pineapple salsa, chocolate sauce, lime £ 6

**Gluten free dishes are made with appropriate measures in place, however they are made in an environment that we can not guarantee to be completely gluten free**