

Gluten free menu

please tell the staff you are choosing off the gluten free menu to ensure the chefs are aware

Dishes also suitable for vegans denoted

Df equates to dairy free

starters

homemade parsnip and leek soup (vegan & df)	£4.50
fanned melon served with a fruit coulis (vegan & df) and garnished with fruits	£4.95
portabello mushrooms topped with baby leaf spinach, wensleydale and cranberry cheese, served on a balsamic reduction	£5.50
pan-fried garlic mushrooms (vegan & df)	£4.95
home-made duck walnut and orange jelly pate with festive red onion chutney and gf toast	£5.50
smoked salmon, atlantic prawns and avocado timbale drizzled with a lemon mayonnaise	£5.50

main courses

**Served with either home-made chips, new potatoes, sautéed potatoes or jacket potato
and either salad or vegetables unless otherwise stated**

roast Staffordshire turkey (df) served with chipolata sausage and gluten free gravy	£10.95
stuffed chicken breast (df without gorgonzola) with cranberries and gorgonzola, wrapped in smoked bacon on a balsamic reduction	£13.95
oven baked salmon fillet (df) with a hollandaise sauce	£14.95
14oz gammon steak (df without egg) served with pineapple, egg, grilled tomato and mushrooms	£12.95
slow roasted belly of pork (df) on a bed of honey roasted parsnips with gf gravy	£13.95
8oz sirloin steak (df) served with grilled tomato and mushrooms	£17.95
slow roasted shank of lamb (df) marinated in red wine and fresh mint with a gf gravy	£16.95

pasta cooked with a roasted vegetable and garlic sauce (vegan & df)	£8.95
stuffed peppers (vegan & df) with mixed vegetables and a tomato sauce	£10.95
Stir-fried vegetables cooked in a sweet chilli sauce with boiled rice (vegan & df)	£8.95

desserts

meringue nests filled with fruit and whipped cream	£4.95
fresh fruit salad (vegan & df)	£4.95
gluten free bread and butter pudding with custard	£5.50
cheese and gluten free crackers	£5.95
baked apple with soya custard (vegan & df) please note this dish must be ordered at the time of your mains due to cooking time	£4.95
homemade fruit crumble with soya custard (vegan & df) please note this dish must be ordered at the time of your mains due to cooking time	£4.95
coconut and chocolate tart (vegan and df)	£5.50

**now stocking bottled gluten free beers
– peroni and speckled hen**