

Gluten Free Menu

Please inform the staff you are ordering from the gluten free menu to ensure the chefs are aware
(df) equates to dairy free option (please note parmentier potatoes are not dairy free)

Starters

Homemade soup of the day served with a crusty roll	(df)	£4.95
Pan fried garlic mushrooms served with gluten free bread	(df)	£5.95
Homemade duck and Cointreau pate served with Red onion chutney and finger toast		£5.95
Pan fried tiger prawns in chilli, lime and parsley infused olive oil	(df)	£6.95
Fanned melon Garnished with forest fruits and served with fruit coulis	(df)	£4.95

Main courses

Braised marinated lamb shank with a gluten free gravy served with your choice of chunky chips, parmentier or new potatoes and either salad or vegetables	(df)	£17.95
Chicken breast stuffed with brie, spinach and cranberries wrapped in bacon With parmentier potatoes, carrot batons and fine green beans. Served on a balsamic reduction.		£15.95
Honey and mustard glazed ham hock. Served with a boat of gluten free gravy and your choice of chunky chips, parmentier or new potatoes and either salad or vegetables	(df)	£15.95
Slow roasted pork belly on a bed of winter spiced apples, pears and apricots. served with your choice of chunky chips, parmentier or new potatoes and either salad or vegetables and a gluten free gravy	(df)	£15.95
Spiced tofu and vegetable hotpot Served with coriander rice	(df)	£12.95
Stir-fried vegetables in a sweet chilli sauce Served with boiled rice	(df)	£12.95
Oven baked cod fillet in a black pepper and lemon infused olive oil Served with homemade chunky chips and garden peas	(df)	£13.95
Salmon Fillet in a pool of hollandaise sauce served with your choice of chunky chips, parmentier or new potatoes and either salad or vegetables		£14.95

From the char-grill

Served with your choice of chunky chips, parmentier or new potatoes and either salad or vegetables unless stated

8oz sirloin steak (df) £19.95
served with grilled tomato and mushrooms

8oz Rump steak (df) £16.95
served with grilled tomato and mushrooms

The Barns meat stack (df) £16.95
Chargrilled chicken breast, peppered steak and bbq loin of pork, served with sweet potato fries and salad

14oz gammon steak (df) £14.95
served with pineapple, egg, grilled tomato, mushrooms

Desserts

Chocolate and orange torte served with sorbet (df) £5.95

Gluten free bread and butter pudding with custard £5.95

Cheese and gluten free crackers £6.95

Baked apple with soya custard (df) £5.50
please note this dish must be ordered at the time of your mains due to cooking time

Homemade fruit crumble with soya custard (df) £5.95
please note this dish must be ordered at the time of your mains due to cooking time

Meringue nests filled with fruit and whipped cream £5.50