

Dietary requirements Menu

Please inform the staff you are ordering from the dietary requirements menu to ensure the chefs are aware
(df) equates to dairy free (gf) equates to gluten free (v) equates to vegan

Starters

Homemade soup of the day served with a crusty roll	(df) (v) (gf)	£4.95
Pan fried garlic mushrooms served with a crisp side salad	(df) (v) (gf)	£4.95
Pan fried tiger prawns in chilli, lime and parsley infused olive oil	(df) (gf)	£5.95
Teriyaki cauliflower and sesame bites	(v) (df)	£4.95

Main courses

Chicken breast stuffed with brie and cranberry wrapped in bacon	(gf)	£14.95
Vincent's Jamaican Curry Chickpea, potato and spinach cooked in a caribbean curry sauce, served with rice and peas Add chicken for £3.00 Add Tiger Prawns for £3.00	(df) (v) (gf)	£11.95
Braised marinated lamb shank Served with gluten free gravy	(df) (gf)	£15.95
Homemade vegetable nut roast Served with a julienne of vegetables parmentier potatoes and vegan gravy	(df) (v)	£12.95
Marinated swordfish steak Cooked in a lemon and basil infused olive oil, served with parmentier potatoes and a julienne of vegetables	(df) (gf)	£14.95
Oven baked cod fillet in a black pepper and lemon infused olive oil Served with homemade chunky chips and garden peas	(df) (gf)	£13.95
The vegan burger Served on a vegan bun, with lettuce, tomato and vegan cheese. With homemade chips and side salad	(df) (v)	£12.95
8oz sirloin steak served with grilled tomato and mushrooms	(df) (gf)	£17.95
14oz gammon steak served with pineapple, egg, grilled tomato, mushrooms	(df) (gf)	£13.95

Desserts

Chocolate and orange torte	(df) (v) (gf)	£5.95
Gluten free bread and butter pudding with soya custard	(gf)	£5.95
Baked apple with soya custard please note this dish must be ordered at the time of your mains due to cooking time	(df) (v) (gf)	£5.95