

## VEGAN MENU

Please inform the staff you are ordering from the vegan menu to ensure the chefs are aware

### STARTERS

Homemade Soup of the Day served with a Gluten Free Roll £6.95

Pan Fried Garlic Mushrooms served with a Crisp Side Salad £7.95

Indian Onion Bhajis served with Sweet Chilli Dip £7.95

Fanned Melon served with Fruit Coulis £6.95

### MAIN COURSES

Nut Roast £14.95

homemade vegetable nut roast served on a bed of sautéed potatoes  
with seasonal vegetables and vegan gravy

The Vegan Burger £14.95

vegan bun, lettuce, tomato and vegan cheese served with homemade chips and side salad

Sweet Potato, Chickpea and Spinach Curry £14.95

served with coriander rice and hand cut chips

Sausage and Mash £14.95

3 vegan sausages on a bed of creamy mash with garden peas and vegan gravy

### DESSERTS

Chocolate Brownie Truffle £7.95

a chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate  
brownie and chocolate crumb

Homemade Apple and Berry Crumble £7.95

served with soya custard

Lemon Berry Delice £7.95

biscuit Base with a Lemon Filling and topped with a Summer Fruit Compote

Chocolate and Raspberry Tart £7.95

chocolate biscuit crumb filled with a chocolate & raspberry flavour filling finished with a raspberry swirl

# 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

## STARTERS

Homemade Duck and Cointreau Pate with a Gluten Free Roll £8.50

Homemade Soup of the Day served with a Gluten Free Roll (df) £6.95

Pan Fried Garlic Mushrooms served with a Crisp Side Salad (df) £7.95

Pan Fried Tiger Prawns in Chilli, Lime and Parsley Infused Olive Oil (df) £8.95

Fanned Melon served with Fruit Coulis (df) £6.95

## MAIN COURSES

Chicken and Chorizo Kebab £17.95

chorizo and chicken breast chunks coated in a sticky garlic, honey and thyme glaze served with sweet potato fries, salad and mint yogurt

Oven Baked Cod Fillet (df) £16.95

cooked in a black pepper and lemon infused olive oil and served with homemade chunky chips and garden peas

Sweet Potato, Chickpea and Spinach Curry (df) £14.95

served with coriander rice

Add chicken £4.95

Honey, Garlic and Lemon Marinated Salmon Fillet (df) £21.95

served with garlic and thyme sautéed potatoes, seasonal vegetable medley and sweet chilli sauce

Slow Roasted Pork Belly (df) £19.95

on a bed of roasted apples and fennel, topped with red onion chutney, served with creamy mash, seasonal vegetable medley and gluten free gravy

Beef and Three Bean Chilli (df) £16.95

slow cooked beef chilli with kidney, borlotti and cannellini beans in our homemade chilli sauce, served with coriander rice and chips

8oz Rump Steak (df) £21.95

served with hand cut chips, portobello mushroom and vine tomato

8oz Sirloin Steak (df) £27.95

served with hand cut chips, portobello mushroom and vine tomato

10oz Ribeye Steak (df) £29.95

served with hand cut chips, portobello mushroom and vine tomato

14oz Gammon Steak (df) £17.95

served with pineapple, egg, hand cut chips, portobello mushroom and vine tomato

## DESSERTS

Chocolate Brownie Truffle £7.95

a chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie and chocolate crumb

Homemade Apple and Berry Crumble (df) £7.95  
served with soya custard

Lemon Berry Delice (df) £7.95

biscuit Base with a Lemon Filling and topped with a Summer Fruit Compote

Chocolate and Raspberry Tart (df) £7.95

chocolate biscuit crumb filled with a chocolate & raspberry flavour filling finished with a raspberry swirl