



Gluten Free Menu

Starters

Homemade soup of the day served with a warm crusty roll 4.20

Tandoori spiced chicken skewers sprinkled with fresh coriander & a cucumber raita 5.95

Traditional prawn Cocktail with Marie Rose sauce & lemon wedge 5.95

Belly Pork, Smokey bacon and black pudding on a balsamic salad & a soft boiled egg 5.95

Goats cheese and beetroot stack served with walnuts and drizzled with honey (V) 6.95

Main Courses

Slow cooked lamb shoulder served on mashed potato, with a sweet minted jus 13.95

Oven baked chicken breast served on orange & sage sautéed potatoes with a flambeed brandy & peppercorn sauce & seasonal vegetables 11.50

Winter spiced sweet potato, pepper, white bean and tomato with a white rice (V) 10.50

Slow braised feather blade of beef served on cheddar mash with sherry buttered leeks 12.95

Oven baked salmon fillet on a parmesan & spring onion mash with herby green beans 12.95

Slow cooked belly pork on a dauphinoise potato stack with a sage & cider sauce 12.50

Jacket potato filled with peppered steak & mushroom with a dressed salad 7.50

Jacket potato filled with goat's cheese bacon and cranberry sauce with a dressed salad 5.95

From the grill

10oz gammon steak served with chips, peas, grilled tomato, mushroom and a fried egg & pineapple ring 11.50

8oz Sirloin steak 15.95 or 10oz Rib Eye 18.95 or 8oz Fillet steak 21.50

both steaks cooked to your liking served with chips or jacket, peas or salad, grilled tomato & mushroom

Crooked Grill - 4oz sirloin, 5 oz Gammon, sausage, lamb chop, chicken breast and black pudding served with all of the trimmings 21.50

Desserts

Cheesecake of the day served with fresh pouring cream 4.95

Winter berry and Chambord Mess with fresh cream and Meringue 4.95

Warm chocolate brownie with whipped cream 4.95

