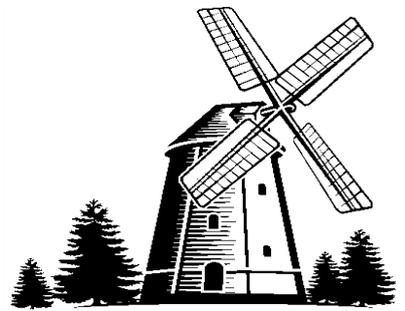


Gluten Free Evening Menu



Starters

Bloody Mary Prawn Cocktail, Buttered Bread & Cherry Tomatoes £7.50

Goats Cheese Mousse, Beetroot, Black Pepper & Thyme Cracker & Walnuts £7 (V)

Ham Hock Terrine & Pickled Onions £7.50

Soup of the Day Served with Seasonal Garnishes £6 (V)

Scallops, Celeriac & Apple £11

Mains

Beer Battered Haddock, Mashed Garden Peas, Chips & Tartare Sauce £13.50

Lamb Rump, Roasted New Potatoes, Beetroot, Buttered Kale & Jus £18

Pan Fried Cod, Dill Roasted New Potatoes, Cauliflower Puree, Tenderstem & White Wine cream £16

Duck Breast, Apricot & Ginger Puree, Roasted New Potatoes & Pickled Cabbage £17

8oz Sirloin Steak, Black Garlic & Porcini Mushroom Butter, Slow Roasted Cherry Tomatoes, Chips or Roasted New Potatoes £22

Sides

Chips £3

Dill Roasted New Potatoes £3.50

Garlic & Chilli Tenderstem & Kale with Toasted Almonds £4

Desserts

Peach Parfait, Tarragon, Raspberry & Whiskey £7

Set Vanilla Custard & Rhubarb Textures £7

Ice Cream Or Sorbets £2 per scoop (V)

Selection of Fine Cheese £9 (V)

We're aware that some guests may have specific allergy constraints. If so, please inform a member of our team as they will be happy to assist.

Please note, we are operating at a smaller capacity. Due to this we understand there may be some frustration. We would like to thank you for your patience and understanding during this unprecedented time.

Our main priority is to protect all our customers and staff whilst at the premises, if you have any concerns please inform a member of staff.