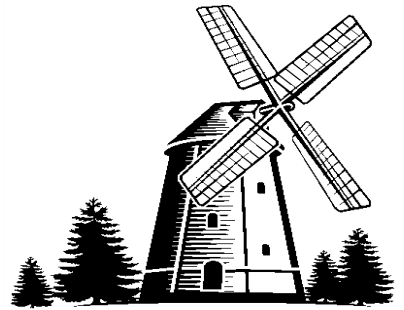


## Gluten Free Evening Menu



### Starters

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

Pan Fried Scallops, Lovage & Puree, White Wine Sauce & Crispy Leeks £11.50

Dill & Gin Cured Salmon, Cucumber, Radish & Blackberries £8

### Mains

Battered Haddock, Mushed Garden Peas, Chips & Tartare Sauce *Small* £11/*Large* £14.50

8oz Sirloin Steak, Peppercorn Sauce, Slow Roasted Vine Tomatoes, Buttery Wild Mushrooms & Chips £23.50

Pan Fried Sea Trout, Roasted New Potatoes, Peas A La Francaise & Roasted Romanesco £16.50

Venison Loin, Beef Dripping Potatoes, Smoked Beetroot Puree, Pickled Walnuts, Roasted Onions &

Juniper Jus £22

Chicken Supreme, Lyonnaise Potatoes, Charred Leeks, Roasted Heritage Carrots & Jus £16

### Sides

Chips £3.50

Dill Roasted New Potatoes £3.50

Garlic & Chilli Tenderstem & Kale with Toasted Almonds £4 (V, Vg)

### Desserts

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream £7

Ice Cream £2 per scoop (V)

Selection of Fine Cheese £9.50 (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.

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.