

ALLERGEN INTOLERANCE MENU

MOUTH AMUSERS

Bloomer Bread, Olives, butter and balsamic & olive oil ☒ 2.95 x 1 or 4.95 x 2

STARTERS

Chefs Homemade Soup of the Day G/F 6.50

A Feta cheese & dressed mixed olive salad served on a bed of torn baby romaine lettuce leaves G/F 7.95

Baked Chicken Winglets glazed in a dark, sweet & peppery Cajun Sauce D/F 6.95

VEGAN SPECIAL STARTER OR MAIN

Warm Dressed Vegan Salad- Pan-fried Potatoes topped with Pine Kernels, Mixed Olives, Roasted Peppers, Sundried Tomatoes & mixed Wild Mushrooms. Starter/Main ☒☒ 7.95/13.95

Vegan Burger served in a **Toasted Sourdough Bun** with **Avocado, Tomato & wild Rocket** Served with a **Red Onion Marmalade & Steak House Chips** ☒☒ 13.95

MAIN COURSE

Classic Pork & Ginger Bangers served with Creamed Potatoes, Garden Peas & Red Onion Marmalade Gravy G/F 14.95

100% British 28-day Mature 10oz Rump Steak cooked to your liking, with Grilled Tomato and Portobello Mushrooms ☒☒ 19.95
Add a **Stilton & Garlic** or **Cracked Peppercorn** Sauce G/F for 2.50

Baked British Ham, Steak Chips, Double Fried Egg or Pineapple finished with Garden Peas ☒ 10.95

Roasted Sweet Potato & Butternut Squash Risotto ☒ 12.95

Chef's Specials

Smoked Trout & Mackerel Parfait topped with white crab meat, set on pickled cucumber, Samphire & apricot Salsa G/F 7.95

Slow Braised Welsh Lamb Rump in a Rich Mint, Redcurrant & Port Sauce, resting on Wholegrain Mustard & Scallion Mash G/F 18.95

Baked North Sea Cod Loins resting on a bed of Creamy Baby Spinach, Peas & Samphire Risotto finished with fresh water crayfish tails. G/F 17.95

Pan fried Breast of Gressingham Duck scented with Chinese Five Spice served with Wheat Noodles, Pak Choi & Clementine confit D/F 19.95

Strips of Chicken Breast stir fried with sweet bell peppers, Portobello mushrooms & green onions, Finished with egg noodles & black bean sauce D/F 17.95

Baked Chickpeas & Polenta Cutlet flavoured with wild sorrel & coriander, resting on roasted Mediterranean vegetables & sun blushed tomatoes D/F 15.95

NAUGHTY BUT NICE DESSERTS

Homemade Mixed Berry Crumble Autumn Mixed Berry Compote topped with a Biscuit Crumble & Baked until golden Brown ☒ 4.95

Traditional Banana Split Classic Vanilla Ice Cream finished with lashings of Chocolate Sauce ☒☒ 4.95

Chocolate / Vanilla Gluten / Dairy ice cream 3.95