

Gluten Free Menu



This menu changes every month – this is our menu for March...

Appetisers & Nibbles

Mixed marinated olives £3.00

Spiced roasted red pepper hummus, gluten free pitta bread £3.50

Tear & Share gluten free garlic bread, balsamic reduction £3.00

Tear & Share gluten free garlic bread, cheddar cheese, balsamic reduction £3.50

Mini wild boar sticky sausages, garlic mayonnaise £4.00

Gluten free tempura king prawns, sweet chilli sauce dip £5.00

Starters

Soup of the day, gluten free bread £4.50

Confit duck hash, sautéed spinach, poached duck egg £6.00

Chicken liver parfait, plum & ginger chutney, toasted gluten free bread £5.75

King Prawn, chicken, chorizo, & mussel paella £6.75

Baked camembert, cranberry, garlic dipping gluten free bread £6.50

Meat Sharing Platter, prosciutto, mini wild boar sticky sausages, chicken liver parfait, mixed marinated olives, tear & share gluten free garlic bread, balsamic & oil £11.95

Vegetarian Sharing Platter, roasted red pepper hummus, baked camembert, gluten free tear & share garlic bread, mixed marinated olives, butternut squash & onion bhajis £11.95



Light Bites

Steak ciabatta, fried onions, dressed mixed salad, coleslaw £7.95

King prawn, chicken, chorizo & mussel paella £9.95

Gluten free tagliatelle, confit tomato, buffalo mozzarella, smokes basil pesto, watercress £7.50

Mains

Gluten free beer battered haddock, hand cut chips, minted mushy peas, tarte sauce £11.50

Mini individual baked gammon, poached eggs, hand cut chips £11.50

Gluten free sausage & mash, buttered broccoli, rich onion gravy £9.95

Pan seared seabass, garlic & thyme crushed new potatoes, braised chicory, green beans, celeriac puree £14.95

6oz Welsh lamb rump, thyme boulangere potatoes, braised kale, red wine jus £14.95

Pan fried chicken breast, smoked bacon & colcannon mash, baby carrots, buttered broccoli, wild mushroom sauce £12.95

Grilled cod, butterbean, roasted red pepper, sweet potato & baby spinach cassoulet, roasted vine tomatoes £13.50

5 hour braised belly pork, creamed potatoes, sticky red cabbage, honey roasted carrot & parsnip, red wine jus, crackling £13.95

Deconstructed Beef Wellington, 6oz rump of beef, savoy cabbage, sautéed mushrooms, fondant potato, red current jus £12.95

Roasted beet root & feta risotto, wild rocket, parmesan crisp £11.95

8oz Welsh fillet steak, hand cut chips, roasted flat mushroom & tomato, sautéed green beans £22.50

10oz Welsh rib eye steak, hand cut chips, roasted flat mushroom & tomato, sautéed green beans £17.95

(add gluten free tempura prawns with your steak for £3.00 or gluten free beer battered onion rings for £2.00)



Sides

Gluten free bread & butter £2.50

Hand cut chips £3.00

Sweet potato fries £4.00

Gluten free onion rings £2.50

Buttered glazed vegetables £2.50

Peppercorn sauce £2.50

Blue cheese sauce £2.50

Dianne sauce £2.50

Mixed salad £2.50

Wild rocket, red onion & parmesan salad £3.00

Kids Meals

Mini sausage & mash, buttered broccoli, onion gravy £5.00

Pasta, tomato sauce, garlic bread £5.00

Sweets

Double chocolate brownie, salted caramel ice cream, chocolate ganache £5.00

Lemon & vanilla cheese cake, chantilly cream £5.00

Caramel apple pie, crème anglaise, vanilla ice cream

Macerated strawberries, gin & tonic sorbet

Selection of Cheshire Farm ice cream £4.50

Welsh cheese board- Perl Las, Perl Wen, Colliers cheddar, Snowdonia black bomber, traditional accompaniments £7.50

Affogato – Cheshire farm vanilla pod ice cream, espresso coffee & a shot of 20 year old bodegas Williams and humber sherry £5.00

