Gluten Free Menu

Starters

Soup of the Day £4.95

Homemade Soup served with a Gluten Free Roll

Classic Prawn Cocktail £6.95

Prawns on a Crispy bed of leaf with Marie Rose Sauce made with Gluten Free Mayo & Tomato Sauce served with Gluten Free Bread Roll

(V) Creamy Garlic Mushrooms £5.95

Creamy Sautéed Button Mushrooms Topped with Mature Cheddar Cheese served with Gluten Free Bread

Pate and Gluten Free Melba Toast £5.95

Smooth Chicken Liver Pate with a Caramelised Red Onion Chutney & Melba Toast

(V) Baked Camembert £7.95

Warm Camembert Served with Caramelised Red Onion Chutney and Gluten Free Roll to Dip

Main's

Traditional Sunday Roast (sundays only)

Pork Tender Loin £10.95 HP £6.95 Topside of Beef £10.95 HP £6.95 Leg of Lamb £12.95 HP £8.95

Served with Roast Potatoes, New Potatoes, Fresh Vegetables, Gluten Free Yorkshire

Pudding & Gluten Free Pan Gravy

Curry of the Day £11.95 HP £7.95 (vegetarian option available)

Tenderised meat with aromatic spices served with Boiled Rice & Minted Yoghurt

Gluten Free Battered Cod & Chips £11.95 HP £7.95

Cod Battered with Homemade Corn flour Batter served with Hand Cut Chips, Garden Pea's & Homemade Tartar Sauce

Gammon Steak £12.95

120Z Horseshoe Steak Served with Egg, Pineapple, Hand Cut Chips & Garden Peas

Chicken Supreme with a Wild Mushroom Sauce £13.95

Succulent Chicken Breast Oven Roasted Topped with Wild Mushrooms in a Garlic Cream Sauce served with a Choice of Potato & Fresh Vegetables

Pork Loin with Peppercorn Sauce £12.95 HP £8.95

Pan Fried Pork Loin with a Creamy Peppercorn Sauce served with Choice of Potato & Fresh Vegetables

Chicken & Mushroom Tagliatelle £12.95 HP £8.95 (vegetarian option also available)

Strips of Tender Chicken Breast & Mushrooms with a Creamy White Wine Sauce served on a Bed of Gluten Free Tagliatelle served with Side Salad

Beef Stroganoff £13.95 HP £9.95

Tender Strips of Beef Steak cooked with Onions & Mushrooms with a Creamy Stroganoff
Sauce served with Boiled Rice

(V) Wild Mushroom & Leek Risotto £11.95 HP £7.95 (Add Chicken £3 Supplement)

Arborío Ríce míxed with an array of Fresh Wild Mushrooms & Leeks with Garlíc, White Wine & Cream

Cod & Cauliflower Mornay £12.95 HP £8.95

Chucks of Cod & Cauliflower oven baked in a Creamy Cheese Sauce Topped with Gluten Free Bread Crumbs served with Parsley Butter New potatoes & Seasonal Fresh Vegetables

HP = Half portion for anyone with a smaller appetite

Gluten Free Menu

Lighter Snacks Served Till 5pm

Hot Roast Roll & Chips £8.95

Served with a Jug of Gluten Free Pan Gravy
Pork & Apple Sauce
Beef & Horseradish

Gluten Free Toasted Bagel

Bacon Brie & Cranberry £6.95 Steak Cheese & Onion £7.95 Tuna & Cheese Melt £5.95

ADD Chips or Fries £2

Wraps

Chicken Salad £6.95

(V) Halloumí Red Pepper & Tomato £6.95 Prawns Maríe Rose & Salad £7.95

ADD Chips or Fries £2

Gluten Free Sandwich

Mature Cheese £4.95
Topside of Beef £5.95
Tuna Mayo £5.95
Red pepper, Tomato & Hummus £5.95
ADD Chips or Fries £2

Steaks, Sizzlers & Burgers

Sirloin/Ribeye Steak £17.95

8oz National Parks Steak cooked to your liking served with Hand Cut Chips, Mushroom, Pan Fried Cherry Tomato's & Garden Peas

Add a Home-Made Sauce £2.25

Díane – Peppercorn – Blue Cheese

Garlíc Cream – Chasseur

Sycamore Sizzler

Spicy Mix of Herbs with Peppers & Onions served on a Sizzling Cast Iron Plate Served with Gluten Free Tortillas, Sour Cream, Salsa, Cheddar Cheese, Guacamole & Salad

Steak - £17.95 Chicken £14.95 (V) Halloumi £13.95

Sycamore Burger £10.95

Homemade Burger made with British Minced Steak mixed with Onions & Herbs Served on a Gluten Free Bun with Hand Cut Chips, Salad & Coleslaw

Chicken Burger £10.95
(Spice it up with cajun)
Butterflied Chicken Breast on a Gluten free Bun with
Coleslaw, Salad & Hand Cut Chips

Add a Topping to your Burger £1.50 each Bacon - Cheddar - Stilton - Jalapeno's - Fried Egg

Níbbles & Sídes

Chíps £3 Fríes £3

Smokey Skíns £3

Cheese § Oníon Skíns £4

Cheese § Bacon Skíns £4.50

Gluten Free Bread Oíls § Olíves £4

Míxed Salad £3

Homemade Hummus § Crudítíes £3

Grílled Halloumí § Sweet Chill Díp £4

Whítebaít wíth Tartar Sauce £4

Gluten Free Desserts

Chocolate Brownie & Ice Cream £5.25
Treacle Sponge Pudding £5.25
Marshmallow Puff £5.95
Crumble of the Day £5.25
GF Chocolate Sundae £5.95
Crème Brule with GF Short Bread £5.95
Luxury Ice Cream £1.50 a scoop
Vanilla - Toffee - Chocolate - StrawberryMint Choc Chip - Raspberry Ripple

Our Meals are prepared fresh to order so you may incur a wait however this gives us the ability to adjust most dishes to suit any dietary requirements § ensure we serve top quality meals using locally sourced produce.

All Gluten free food is prepared using separate utensils, Chopping boards, Fryers § cooking equipment to ensure no contamination, if you have any questions please ask a member of staff.

HP = Half portion for anyone with a smaller appetite