



## GLUTEN FREE MENU

### NIBBLES

Marinated Mixed Olives	3.75 V
Pork Crackling & Apple Sauce	4.00
Gluten Free Bread, Classic Hummus, Beetroot Hummus & Red Pepper Hummus	4.50 V

### STARTERS

Today's Soup of the Day & Gluten Free Bread	6.00 V
Sweet & Spicy Chicken Wings, Chive Sour Cream Dip	6.50
Smoked Mackerel Pate, Pickled Fennel & Toasted Gluten Free Bread	7.50
Ham Hock Terrine, Homemade Piccalilli & Toasted Gluten Free Bread	7.00

### MAINS

Honey Roasted Wiltshire Ham, Fried Free-Range Eggs, Triple Cooked Chips & Mixed Salad	11.50
Local Cider Battered Haddock, Triple Cooked Chips & Fresh Garden Peas	13.00
Grilled Beef Burger, Homemade Burger Sauce, Tomato, Baby Gem, Red Onion in a Gluten Free Bun with French Fries & Coleslaw	13.00
Add the following for £1.00 each Cheddar, Brie, Stilton Cheese, Bacon or Bacon Jam	
Seven Stars Buddha Bowl – Quinoa, Sweet Potato, Avocado, Beetroot, Courgette, Carrot, Sauerkraut, Edamame Beans, Crispy Chickpeas & Tahini Dressing	12.50 V
Spinach, Edamame Beans, Pea & Mint Risotto with Creme Fraiche (Parmesan Optional)	12.00 V
Slow Cooked Rolled Belly of Pork, Spring Onion Mash Potato, Spring Greens & Smoked Bacon and Cider Sauce	15.00
Pan Roasted Lamb Rump, Chorizo, Sautéed New Potatoes, Braised Baby Gem, Petit Pois, Cherry Tomatoes, Lamb Jus & Redcurrant and Mint Reduction	17.00
Pan Fried Fillet of Seabass, Sweet Potato, Smoked Bacon & Samphire Hash, Balsamic Cherry Tomatoes & Caper & Raisin Puree	15.00
Smoked Salmon, Crayfish, Edamame Beans, Sundried Tomatoes & Spinach Gluten Free Linguini	13.50
Chargrilled 8oz Ribeye or 8oz Sirloin of Ruby Beef Triple Cooked Chips, Roasted Tomato, Field Mushroom & Scrumpy Battered Onion Rings with a choice of either Peppercorn sauce or Horseradish & Tarragon Butter	21.50

### SOMETHING ON THE SIDE - 3.50 each

Hand Cut Chips / Fries / Buttered Seasonal Vegetables / Scrumpy Battered Onion Rings / Mixed Salad	
Cheesy French Fries - 4.00	

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.