



## GLUTEN FREE MENU

### NIBBLES

Marinated Mixed Olives	4.00 VG
Pork Crackling & Apple Sauce	4.00
Gluten Free Bread, Basil Pesto, Balsamic Oil & Garlic and Chilli Oil & Butter	4.75 VGO

### STARTERS

Today's Soup of the Day & Gluten Free Bread	6.00 V
Roasted Vegetable & Chickpea Pate, Piccalilli & Gluten Free Toast	6.50 VG
Goats Cheese Mousse, Pickled Beetroots, Beetroot Puree & Gluten Free Toast	8.00

### MAINS

Honey Roasted Wiltshire Ham, Fried Free-Range Eggs, Triple Cooked Chips & Mixed Salad	12.00
Local Cider Battered Haddock, Triple Cooked Chips & Fresh Garden Peas	13.00
Grilled Beef Burger, Tomato Relish, Tomato, Gherkin, Baby Gem, Red Onion in a Gluten Free Bun with French Fries & Coleslaw	13.00
Add the following for £1.25 each - Cheddar, Brie, Stilton Cheese, Bacon or Onion Marmalade	
Roasted Kohlrabi, Sweet Potato Gnocchi, Sautéed Chestnut Mushrooms and Spinach, Vegetable Velouté & Crispy Leeks	13.00 VG
Pan fried Fillet of Stone Bass, Sweet Potatoes, Smoked Bacon & Spinach Hash, Balsamic Cherry Tomatoes & Spinach Puree	15.00
Slow Cooked Beef Shin Stew, Tarragon Dumplings, Root Mash & Calvo Nero	14.00
Chargrilled Steaks	
8oz Ribeye, 8oz Sirloin or 10oz Rump	23.00
Triple Cooked Chips, Roasted Cherry Tomatoes, Field Mushroom & Mixed Salad	
Steak Sauces - Peppercorn Sauce / Horseradish & Tarragon Butter / Garlic Butter	2.50

### SOMETHING ON THE SIDE -

Triple Cut Chips	3.75	Coleslaw	3.00
French Fries	3.50	Scrumpy Battered Onion Rings	3.75
Buttered Seasonal Vegetables	3.75	Dressed Mixed Salad	3.50
Creamed Garlic Spinach	3.50	Cheesy Fries	4.25

V = Vegetarian / VG = Vegan / VGO = Vegan Option available on Request