



GLUTEN-AVOIDING

Nibbles

- Halkidiki olives (v,vg) £5
- Crispy potato skins & garlic mayonnaise (v,vg) £4.5
- Homemade hash browns, spicy ketchup (v) £6
- Spicy battered cauliflower fritters, indian-spiced yogurt (v,vg) £5
- Marinated white anchovies in oil £5

Starters

- Soup of the day & homemade gluten-free bread £6
- Grilled & slow cooked pork belly, celeriac slaw £8.5
- Tandoori Chicken Drumsticks, indian-spiced yogurt £8.5
- King prawns 'pil-pil' with garlic & chilli olive oil, gluten-free bread £9
- Potted Salmon & Prawn, fresh pickled beetroot, toasted gluten-free bread £8.5

Sharing

Loaded potato skins - Crispy potato skins, farmhouse cheddar, chive sour cream, streaky bacon bits & spring onions £12

Seafood board - king prawns "pil-pil", potted salmon & shrimp, classic prawn cocktail, gluten-free beer battered fish goujons, smoked salmon, gluten-free toasted bread, tartare sauce & garlic mayonnaise dips £20.5

Some dishes may be adapted to accommodate other allergy/dietary requirements. All allergens are present in our kitchen, and although we take substantial steps to ensure customer safety, we cannot 100% guarantee against traces.

The Grill

All served with chunky chips, onion rings, grilled mushroom & plum tomato

Choice of peppercorn or blue cheese sauce, garlic butter or marrowbone butter

10oz Rump (High flavour, some marbling of fat) £22.5

10oz Sirloin (Rich fat, leaner meat than Ribeye) £26

8oz Fillet (Premium cut, emphasis on tenderness) £30

Add King prawns 'pil-pil' with garlic & chilli olive oil £9

Classic Mains

Jackfruit chilli tacos, frijoles negra & cajun dusted fries (v, vg)

£16.5

Buttermilk-fried chicken fillet burger, lettuce & beef tomato, sriracha mayonnaise.

with skinny fries & seeded rainbow slaw

£17.5

Seared five-spiced duck breast, sticky asian Teppanyaki vegetable stir-fry, steamed rice

£21.5

8-10oz gluten-free lager-battered, North-Atlantic haddock fillet & chips, garden peas & chunky

tartare sauce £18.50

Add chip-shop curry sauce £2

Add chip-shop curry sauce, bread & butter, pickled egg & pickled onion £5

Saffron & Fennel Seafood Stew, with clams, mussels, king prawns and salmon, gluten-free bread

£19.5

8oz bacon chop, cider & wholegrain mustard sauce, pineapple fritters, mushroom & tomato,

chunky chips

£17

“Fish of the day” - see our board for today’s seasonal offering

Market Price

Sides

Rocket & parmesan salad (v) £3.5

Rainbow slaw & toasted seeds (v) £3.5

Chunky chips/skinny fries (v,vg) £4

Chinese-style salt & pepper fries (v,vg) £5

Daily vegetables (v,vg) £4.5

Onion Rings £3

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Desserts

Chocolate brownie, vanilla ice cream £8

Chocolate mousse, caramelised nut brittle, clotted cream (vg available) £8.5

Crumble of the day & proper custard £8

Affogato, vanilla ice cream and double espresso (df/decaf available) £4.50
(add a shot of liquor for £3)

Cheeseboard, gluten-free crackers & accompaniments - choose from 3 or 5 cheeses £12/£16
(please turn over)

Bennett's Farmhouse ice cream

Strawberry
Mint choc chip
Honeycomb
Morello cherry
Honey & ginger

Double choc chip
Salted Caramel
Madagascan Vanilla
Rum 'n' Raisin

Sorbet: mango, raspberry, lemon

£1.50 per scoop
All gluten free & vegetarian
Sorbet gluten free & vegan

Pudding wine, port, stickies & liqueur

	50ml	125ml	Bottle
• ROC ruby port	£4.50	£9.50	£30
• Taylor's first estate ruby port	£5.0	£10	£40
• Les Garonnelles Sauternes	£4.9	£9.0	£25
• Homemade Raspberry gin liqueur	£7.0		(375ml)
• Homemade Rhubarb & Ginger gin liqueur	£7.0		
• Thunder toffee vodka	£5.0		
• Kahlua	£5.0		
• Cointreau	£5.5		
• Tia Maria	£5.5		
• Disaronno Amaretto	£6.0		
• Limoncello	£6.0		
• Baileys	£6.0		
• Drambuie	£6.0		
• Courvoisier VS	£7.5		
• Hennessy VS	£9.5		
• Remy Martin Champagne Cognac 1738	£12		