

NON-GLUTEN MENU

STARTERS

CHEF'S SOUP OF THE DAY	£5.75
crusty roll (please ask server)	
PRAWN COCKTAIL	£8.25
succulent prawns, marie rose sauce, baby gem lettuce	
MUSHROOM GRATIN	£7.75 V
parmesan shavings, toasted bread	
LOADED CHEESY POTATO SKINS	£7.75
bacon, piri piri mayonnaise	
VEGAN OPTION AVAILABLE £7.50 VE	
TOMATO SALSA NACHOS	£7.50 V
cheddar cheese	
CAJUN CHICKEN NACHOS	£7.75
cajun cream sauce, mozzarella glaze, sour cream	
CHICKEN OR VEGETABLE TEMPURA	£7.95 / £7.50 VE
sweet chilli sauce	
MAIN COURSE TEMPURA WITH FRIES	£14.50 / £13.50 VE

MAINS

BRAISED BEEF	£15.50
onion gravy, potatoes, root vegetables	
MIXED SEAFOOD GRATIN	£13.95
atlantic prawns, smoked salmon, haddock, garlic and parsley sauce, cheddar mash, toasted bread ADD FRIES £1.50	
TERIYAKI STEAK STIRFRY	£14.25
rice, mixed greens, sesame seeds	
BREAST OF CHICKEN	£13.95
pan fried chicken, peppercorn sauce, seasonal veg, creamed potatoes	
CHARGILLED 6OZ SIRLOIN STEAK	£21.95
fries, onion rings	
CHARGILLED 8OZ FILLET STEAK	£29.95
fries, onion rings	
ADD PEPPERCORN SAUCE OR RED WINE JUS £2.95	

DESSERTS

WINTER BERRY MERINGUE	£7.25
raspberry ripple ice cream, whipped cream, red fruit compote	
LUXURY FUDGE CAKE	£7.25
caramel sauce, fudge pieces, vanilla ice cream	
CHOCOLATE AND ORANGE TART	£7.25
fresh fruit garnish	
TRIO OF ICE CREAM	£6.50
choice of ice cream: vanilla, raspberry ripple, tablet	
choice of sauces: chocolate, strawberry or toffee	

should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.

(V) - vegetarian **(VE)** - vegan

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RESTAURANT & BAR