

# NON-GLUTEN MENU

## SHARERS & BAR SNACKS

<b>BAKED CAMEMBERT</b> <sup>Ⓥ</sup>	11.75	<b>GARLIC &amp; HERB MARINATED MIXED OLIVES</b> <sup>Ⓥ</sup>	3.25
Infused with rosemary and garlic, extra virgin olive oil and with a toasted seeded gluten free roll and Tracklements™ onion marmalade			

## SMALL PLATES 6.50 EACH

<b>HUMMUS DUO</b> <sup>Ⓥ</sup>		<b>HALLOUMI FRIES</b> <sup>Ⓥ</sup>	
Traditional hummus, beetroot and apple hummus, with toasted gluten free bread and garnished with coriander and red pepper curls		Coated in smoked paprika, sweet chilli sauce and garnished with coriander	
<b>CREAMY STILTON MUSHROOMS</b> <sup>Ⓥ</sup>		<b>CURRIED CAULIFLOWER WINGS</b> <sup>Ⓥ</sup>	
Roasted flat and cup mushrooms, Clawson Stilton cream sauce, topped with extra crumbled Stilton and parsley		Madras batter, topped with mango relish, chilli flakes and spring onion	
<b>KING PRAWNS PIL PIL</b>		<b>CHARGRILLED CHICKEN WINGS</b>	
Baked in a chilli, garlic and parsley butter, topped with parsley and with a seeded gluten free roll and a wedge of lemon		Coated in maple and bourbon† BBQ sauce and garnished with coriander	
		<b>SMOKY SPANISH CHORIZO</b>	
		Baked in sticky honey and cider glaze, topped with parsley, with a seeded gluten free roll	

## MAIN PLATES & BURGERS

<b>28 DAY AGED SIRLOIN STEAK</b>	17.95	<b>SUPERFOOD BUDDHA BOWL</b> <sup>Ⓥ</sup>	9.95
Chargrilled 8oz sirloin steak, triple-cooked chips, slow roasted beef tomato, flat mushroom, peppercorn sauce and a dressed house salad		Tenderstem broccoli, kale, roasted roots, gem lettuce, baby spinach, red and white quinoa, pomegranate seeds, topped with toasted seeds, lemon and extra virgin olive oil dressing - <i>add grilled halloumi 2.70, chargrilled chicken 3.20, grilled seabass fillets 3.70, grilled king prawns 3.70</i>	
<b>CHARGRILLED CHICKEN SKEWER</b>	11.25	<b>CLASSIC BURGER</b>	12.95
Chargrilled chicken fillet, stacked with red onion and red pepper with triple-cooked chips and a dressed house salad - <i>swap fries to sweet potato fries 1.25</i>		6oz beef patty in toasted seeded gluten free bun with beef tomato, gem lettuce, pickled gherkins, burger sauce and Maldon™ sea salt and thyme skin on fries	
<b>BRITISH CURED GAMMON STEAK</b>	10.25	<b>SWEET POTATO AND HALLOUMI STACK</b> <sup>Ⓥ</sup>	10.95
Chargrilled 5oz gammon steak, free range fried eggs, garnished with coriander, triple-cooked chips, slow roasted beef tomato and flat mushroom		in toasted seeded gluten free bun with beef tomato, gem lettuce, pickled gherkins, burger sauce and Maldon™ sea salt and thyme skin on fries - <i>add Barber's™ vintage Cheddar, Emmental cheese, smoked streaky bacon 1.50 each</i>	
<b>GRILLED SEABASS</b>	13.50		
Warm quinoa salad, baby spinach, drizzled herb oil, with a wedge of lemon and topped with parsley			

## SANDWICHES SERVED UNTIL 5PM

SERVED ON GLUTEN FREE BREAD WITH A MUG OF MALDON™ SEA SALT AND THYME SKIN ON FRIES OR A DRESSED HOUSE SALAD - *swap fries to sweet potato fries 1.25*

<b>AHT SANDWICH</b> <sup>Ⓥ</sup>	7.95	<b>STEAK SANDWICH</b>	8.75
Avocado, halloumi, tomato, dill oil and Tracklements™ onion marmalade		4oz sirloin steak, Tracklements™ onion marmalade, gem lettuce and horseradish	
<b>CBLT SANDWICH</b>	7.95		
Chargrilled chicken breast, smoked streaky bacon, beef tomato, gem lettuce and mayonnaise			

## SIDES

<b>MALDON™ SEA SALT &amp; THYME SKIN ON FRIES</b> <sup>Ⓥ</sup>	2.95
<b>TRIPLE-COOKED CHIPS</b> <sup>Ⓥ</sup>	2.95
<b>SWEET POTATO FRIES</b> <sup>Ⓥ</sup>	3.45
<b>OUR HOUSE 'SLAW</b> <sup>Ⓥ</sup>	1.95
<b>HOUSE SALAD</b> <sup>Ⓥ</sup>	2.50
Gem lettuce, baby spinach, diced cucumber and beef tomato, red onion, red peppers, grated carrot with a lemon and extra virgin olive oil dressing	

## DESSERTS

<b>WARM CHOCOLATE BROWNIE</b> <sup>Ⓥ</sup>	5.25
Vanilla pod ice cream and chocolate sauce	
<b>AFFOGATO</b> <sup>Ⓥ/Ⓥ</sup>	5.25
Vanilla pod ice cream, espresso and chocolate sauce	