



# GLUTEN FREE



## STARTERS

### **Chef's soup of the day (V) - £5**

GF bread & salted butter

### **Chicken tikka skewers - £7.50**

Indian salad, poppy seed & mint yoghurt dip

### **Sharing Starters**

#### **The Vegetarian Cedar board (V) - £12.50**

Warm falafel, fried halloumi, homemade humous, piquante peppers, marinated olives, GF bread and pickles

## MAINS

### **Twice cooked pork shoulder - £14.50**

sage and garlic buttered mash, Hispi cabbage, roasted apple & cider jus

### **Smoked haddock and green pea risotto - £11**

Finished with a poached egg

### **Confit duck leg - £12.50**

Asian salad & sweet chilli sauce

### **Vegan naked burrito (Ve) - £11.50**

Avocado, sweet potato, spinach, roasted tomatoes, rice & bang bang sauce

## BISTRO CLASSICS

### **Slow braised beef chilli - £10**

Rice, sour cream & cheddar cheese

### **Baked potatoes (V) - 1 topping £7, £1.50 per extra topping**

Cheese, Beans, Tuna or Chilli with salad & homemade slaw

### **Omelette (V) - 1 filling £8, 2 fillings £9, 3 fillings £10**

Ham, Cheese, Mushroom, Tomato, Spinach or Red onion, with baby leaf salad & new potatoes

## DESSERTS

### **Lemon & lime posset with GF biscuits (V) - £6**

Selection of ice creams - 1 scoop £2, 2 scoops £3.50, 3 scoops £4.50

**Chef's cheese board with GF crackers, grapes, celery and honey - £7.50**