

Gluten Free Main Menu

Starters:

Homemade Soup of the Day, Gluten Free Bread, Salted Butter (v) £6.75
(sulphites)

Gambas Pil Pil, Chilli, Garlic, King Prawns, Gluten Free Bread, Dressed Baby Leaf Salad £11
(crustacean/egg/sulphites/mustard)

Grilled Chicken Goujons, Fennel & Apple Slaw, Truffle & Garlic Aioli, Baby Salad £10
(mustard, sulphites, eggs)

Grilled Haddock Goujons, Tartar Sauce, Dressed Leaf, Crispy Capers, Lemon £10
(fish/sulphites/eggs/mustard)

Mains:

Grilled Haddock Fillet, Twice Cooked Chips, Mushy Peas, Tartar Sauce, Lemon £17
(fish/gluten/eggs/mustard/sulphites)

Pan Roasted French Trim Chicken, Potato Fondant, Carrot Puree, Sautéed Savoy Cabbage &
Pancetta, Chantaney Carrots, Tarragon Cream Sauce £19.50
(milk, sulphites)

Scott's Butchers 6oz Rump Steak, Chimichurri, Garlic & Parmesan Fries, Rocket and Truffle oil
Salad £19 (milk, sulphites, mustard)

Scott's 28 Day Matured 8oz Ribeye Steak, Thyme and Garlic Roasted Field Mushroom, Baked
Tomato, Twice Cooked Chips £28 (milk)
Sauces: Red Wine Jus £3 (sulphites)

Clarkson's 8oz Gammon, Roasted Pineapple & Tomato, Fried Hen's Egg, Buttered Greens,
Hand Cut Chips £17.50 (eggs/milk)

Pan Roasted Cod Loin, Seasonal Greens, Crushed Baby Potatoes, Pea Puree, Mussels, White
Wine and Dill Sauce £23.50 (fish, sulphites, molluscs, milk, crustaceans)

Sweets:

Winter Berry Sorbet (vegan) £7

Summer Berry Pavlova; Berry Compote, Fruit of The Forrest Sorbet, Chantily Cream
£7.95