

PDF MEnusGluten Free Main Menu

Starters:

Homemade Soup of the Day, Gluten Free Bread, Salted Butter (v) £6.50
(sulphites)

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

Grilled Chicken Goujons, Chive Garlic Aioli, Baby Salad, Herb Oil £10
(mustard, sulphites, eggs)

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

Moules Mariniere, gluten free bread £10.75
(ask server for allergens)

Mains:

Grilled Haddock Fillet, Twice Cooked Chips, Mushy Peas, Tartar Sauce, Lemon £17.50
(fish/eggs/mustard/sulphites)

Pan Roasted French Trim Chicken, Confit Garlic Creamed Potatoes, Glazed Parsnip, Squash
Puree, Buttered Greens, Chicken Jus £21.50
(milk, sulphites)

Scott's Butchers 6oz Rump Steak, Chimichurri, Garlic & Parmesan Fries, Rocket and Truffle oil
Salad £19.50 (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, Butternut Squash Parmentier, Buttered Greens, King Prawn, Spiced
Squash Puree, White Wine Tarragon Cream Sauce £23.50 (fish, sulphites, Crustacean, milk,
crustaceans)

Sweets:

Winter Berry Sorbet (vegan) £7

Poached Spiced Pear and Winter Berry Meringue, Chantilly Cream, Sorbet
(Eggs, Milk, Sulphites) **£7.95**