

Gluten Free TDH Menu for Group Bookings:

Starters:

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

Gambas Pil Pil, Chilli, Garlic, King Prawns, Gluten Free Bread, Dressed Baby Leaf Salad (crustacean/egg/sulphites/mustard) (£3.50 supplement)

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

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

Mains:

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

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

Butcher Farrell's 6oz Bavette Steak (cooked medium rare), Chimichurri, Garlic & Parmesan Fries, Rocket and Truffle oil Salad (milk, sulphites, mustard)

Scott's 28 Day Matured 8oz Ribeye Steak, Thyme and Garlic Roasted Field Mushroom, Baked Tomato, Twice Cooked Chips £5 supplement (milk)
Sauces: Red Wine Jus £3 (sulphites)

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

Red Lentils & Butternut Squash Dhal, Spiced Roasted cauliflower, Riata, Chilli and Onion Salad (sulphites, mustard)

Pan Roasted Cod Loin, Charred Hispi Cabbage, Crushed Baby Potatoes, Pea Puree, Mussels, White Wine and Dill Split Sauce (£3 supplement) (Fish, Sulphites, Molluscs, Milk)

Sweets:

Winter Berry Sorbet (vegan)

2 Courses £23.95

3 Courses £29.95