



# GLUTEN FREE MENU

## *While you wait*

Mixed marinated olives with sun-blushed tomatoes and feta - v 5.25

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## *Starters and Sharers*

Homemade soup of the day with toasted bread - v 5.95  
Seared scallops with kohlrabi and apple slaw, sweet cider sauce and pea cress 10.75  
Chargrilled Mediterranean vegetable terrine with crumbed feta, tomato confit and fresh basil - v 7.75  
Smoked chicken with baby leaf spinach, raspberries, raspberry vinegar and toasted pine nuts 7.95  
Sautéed oyster mushrooms with shallots, garlic and parsley butter on toasted bread - v 7.50  
Baked Camembert with honey and rosemary served with toasted bread and roast garlic jam - v 12.95  
Mezze board of toasted bread with houmous, sun-blushed tomatoes, feta cheese, tzatziki, chargrilled aubergine and marinated olives - v 15.50

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## *Mains*

Homemade beef burger topped with Dorset Blue Vinney, crispy pancetta on a toasted bun, romaine lettuce, crispy onions with chips and spicy tomato chutney 13.25  
Fish of the day in a Wadworth 6X Gold beer batter served with chips, homemade mushy peas and tartare sauce 13.95 / 8.95  
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips 12.50 / 8.50  
8oz Sirloin steak with mushroom, grilled tomato, chips and dressed leaves 21.95  
*Add peppercorn sauce, Stilton sauce or garlic butter for 2.00*  
Barnsley lamb chop served with roasted beetroot, fondant potato, seasonal greens and minted gravy 17.50  
Thyme scented chicken served with braised red chicory, peas, capers and garlic crushed potatoes 15.25  
Pan-fried halloumi warm salad of chickpeas, flame roasted pepper, red onion, rocket and green beans with a lime and chilli dressing - v 11.75

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



## Sides

Beer battered onion rings - v	3.75	House salad - v	3.75
Triple cooked chips - v	3.75	Crispy rosemary sea salt potatoes - v	3.75
Buttered spring greens - v	3.75		

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## Sandwiches

*Please ask for today's bread selection and then choose from the fillings below*

Brie, bacon and cranberry	7.75
Smoked salmon, cream cheese and cucumber	7.75
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	7.75
Grilled halloumi with spinach, roasted peppers and chilli jam - v	8.25

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## Puddings

*All puddings 6.50*

3 scoops of dairy ice-cream or seasonal fruit sorbet, ask us for more details - v

Raspberry and white chocolate crème brûlée - v

Strawberry shortcake with vanilla cream and strawberry ice-cream - v

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Homemade chocolate fudge brownie with walnuts, chocolate sauce and vanilla ice-cream - v

A selection of British cheeses with apple, grapes, celery and chutney - v	8.95
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## Hot Drinks

Americano	3.00	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.75	Speciality tea	3.10
Double espresso	3.25	Mocha	3.50

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***Seasonal daily specials are always available ask us for more details***