



## GLUTEN FREE MENU

### PREVIEW

**MARINATED MIXED OLIVES** (V) 3.50

### PROLOGUE

**SOUP OF THE DAY** (V) 5.00

Gluten free bread, butter

**PRAWN & CRAYFISH COCKTAIL** 6.50

Spiced Marie rose sauce, baby gem lettuce, gluten free bread & butter

### CENTRE STAGE

**OVEN ROASTED HALF CHICKEN** 12.50

Cooked with lemon & butter, chunky chips, gluten free gravy  
Swap your chunky chips for a side salad or minted new potatoes

**BEEF BOURGUIGNON** 13.00

Creamy mash, green beans

**HOUSE SALAD** (V) 8.50

Cherry tomatoes, cucumber, baby gem lettuce & red onion in a lemon & olive oil dressing

All of the dishes on this menu are made from ingredients that are gluten free and are suitable for guests who are gluten intolerant.

We are very proud to offer roast chicken which has been sourced from Red Tractor Assured Farms



### EXTRAS

**CHUNKY CHIPS** (V) 3.00

**CHEF'S SEASONAL VEGETABLES** (V) 3.00

**VINE CHERRY TOMATO & RED ONION SALAD** (V) 3.00

**MINTED NEW POTATOES** (V) 3.00

### FINALÉ

**CITRUS LEMON CHEESECAKE** (V)

7.00

Mixed berries & mint

**MARSHFIELD FARM ICE CREAMS & SORBETS** (V) 5.00

Vanilla, Chocolate, Strawberry—Blackcurrant, Lemon, Orange

**BRITISH CHEESE PLATE** 8.00

Gluten free crackers, plum & apple chutney, celery & grapes

**ASK ABOUT OUR RANGE OF TEAS &**

**COFFEES**

**WHY NOT ORDER YOUR DRINKS FOR THE INTERVAL AND RETURN TO YOUR RESERVED TABLE?**

Our menus are seasonal and subject to change.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. 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.