



## Gluten Free Menu

*Available Tuesday to Saturday  
12.00pm – 2.30pm & 6.15pm – 9.45pm*

### *Entrées*

<i>Seasonal soupe du jour</i>	<i>£4.30</i>
<i>Smoked haddock &amp; spinach risotto</i>	<i>£6.50</i>
<i>Chicken liver parfait, Cumberland sauce &amp; gluten free bread</i>	<i>£6.25</i>
<i>Slow roast pork belly with celeriac rémoulade</i>	<i>£6.25</i>
<i>Prawns marinière</i>	<i>£6.50</i>
<i>Poached pear, stilton &amp; walnut salad (V)</i>	<i>£5.95</i>
<i>Charcuterie plate served with homemade chutney</i>	<i>£6.00</i>
<i>Sautéed mushrooms in a garlic cream (V)</i>	<i>£6.50</i>

### *Extras All £2.25*

*Frites • Creamed potato • Buttered new potatoes • Seasonal vegetables  
Mixed leaf salad. • Marinated olives*

*Please let us know if you suffer from any food allergies or if you have any dietary requirements.  
Food may contain nuts or traces thereof.  
A discretionary service charge of 10% will be added onto the bill for parties of eight or more.*



## Plats

<i>Slow cooked blade of beef bourguignon with creamed potato &amp; haricot vert</i>	<b>£15.95</b>
<i>Pan fried Gilt head sea bream with crab, tomato &amp; herb risotto</i>	<b>£15.50</b>
<i>7oz Fillet steak au poivre with spinach, pomme pont neuf</i>	<b>£23.95</b>
<i>Roast Barbary duck breast with braised red cabbage &amp; parmentier potatoes</i>	<b>£15.95</b>
<i>Seared salmon with fennel &amp; artichoke barigoule</i>	<b>£14.95</b>
<i>Duo of lamb with creamed kale, rosemary scented carrot &amp; garlic potato</i>	<b>£18.25</b>
<i>Fish bouillabaisse provençale with rissole potato &amp; pimentos</i>	<b>£14.00</b>
<i>Pork fillet with black pudding, apple sauce &amp; colcannon potato</i>	<b>£14.75</b>
<i>Corn fed chicken supreme with new potato Lyonnaise &amp; mushrooms à la crème</i>	<b>£14.95</b>
<i>Provençale vegetable &amp; goats cheese risotto with roquette salad (V)</i>	<b>£13.95</b>

### **Simply pan-fried All £12.50**

**Served with frites and your choice of a mixed salad or seasonal vegetables**

*Free range chicken breast escalopes*

*Supreme of salmon*

*Halloumi cheese with sweet-sour peppers (V)*

*Medallions of pork tenderloin*

### **Add a sauce for £1.50**

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*Béarnaise sauce • Sauce au poivre • Tartare sauce*

### *Desserts All £5.95*

*Vanilla crème brûlée*

*Chocolate moelleux, strawberry compote, vanilla ice cream*

*Duo of orange (parfait & mousse)*

*Raspberry deilice with white chocolate sauce*

### *Fromage At £6.95*

*Cheeseboard with homemade chutney & gluten free bread*

### *Coupes All £5.25*

*Poached pear belle Hélène*

*Prune and Armagnac ice cream*

*Knickerbockerglory*

### *Coffee & Tea*

<i>Filter coffee</i>	<i>£1.95</i>
<i>Espresso</i>	<i>£1.95</i>
<i>Double espresso</i>	<i>£2.20</i>
<i>Cappuccino</i>	<i>£2.50</i>
<i>Café latte</i>	<i>£2.50</i>
<i>Americano</i>	<i>£2.20</i>
<i>Macchiato</i>	<i>£2.20</i>
<i>Hot chocolate</i>	<i>£2.80</i>
<i>Breakfast &amp; herbal teas</i>	<i>£1.95</i>
<i>Floater coffee</i>	<i>£3.00</i>

### *Ports*

<i>Skeffington's Fine Ruby</i>	<i>50 ml glass</i>	<i>£3.50</i>
<i>Warres Otima 10 yr Old Tawny Port</i>		<i>£4.95</i>
<i>Taylor's Quinta de Vargellas 1995</i>		<i>£5.95</i>

### *Dessert Wine*

	<i>125ml glass</i>	<i>37.5cl bottle</i>
<i>Chateau Septy: Monbazillac, Bordeaux</i>	<i>£4.95</i>	<i>£12.95</i>
<i>G7 Late Harvest Sauvignon Blanc: Chille</i>	<i>£5.95</i>	<i>£15.95</i>
<i>Muscat de Beaumes de Venise: Rhône</i>	<i>£6.95</i>	<i>£18.95</i>
<i>Chateau Grillon: Sauternes, Bordeaux</i>	<i>75cl Bottle</i>	<i>£49.95</i>

*Or your choice of liqueur coffee*

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