



COELIAC MENU

SHARERS & STARTERS

BARBQUE SPARE RIBS	4.95
ROOT BEER GLAZED CHICKEN WINGS	4.95
SWEET POTATO FALAFEL, MINT YOGHURT	4.95
WARM GF BREAD, AILOI, OIVE OIL & BALSAMIC VINEGAR	3.95
PAN FRIED GARLIC & CHILLI KING PRAWNS, WARM GF BREAD	13.95
RED PEPPER HUMMUS, SWEET POTATO FALAFEL, CAPONATA, WARM GF BREAD	12.50

GRILLED SKEWERS

SERVED WITH RUSTIC CHIPS, HOUSE SALAD, SUNDRIED TOMATO DRESSING

CHICKEN & CHORIZO	12.50
HALLOUMI & RED PEPPER	11.95

MAIN PLATES

GRILLED FISH & CHIPS, PEA PUREE, HOMEMADE TARTARE SAUCE OR CURRY SAUCE	13.50
CHARGILLED DRY AGED SIRLOIN STEAK, RUSTIC CHIPS, PEPPERCORN SAUCE, TOMATO & MUSHROOM	19.95
SMOKED HADDOCK & SPINACH MORNAY, CHEESY MASH TOPPING, BUTTERED GREENS	13.95
GOAN SPICED VEGETABLE CURRY, COCONUT RICE, CRISPY ONIONS	11.95
ADD KING PRAWNS 3.95	
CLASSIC CAESAR SALAD, HERB CROUTONS	8.95
WHITE HORSE SUPERFOOD SALAD, SUNDRIED TOMATO DRESSING	10.95
ADD CHICKEN OR FRIED HALLOUMI TO YOUR SALAD 2.95	

CHARGRILLED BURGERS

SERVED ON A TOASTED GF BUN WITH BABY GEM & TOMATO, RUSTIC CHIPS

GRILLED CHICKEN BREAST, LEMON MAYO	11.95
BEEF PATTY, MELTED CHEESE, HOUSE RELISH	11.95
BRAISED BEEF CHILLI BURGER, MELTED CHEESE	12.95

SIDES

RUSTIC CHIPS 2.95	BUTTERED GREENS 2.95	CREAMY MASH 2.95
HOUSE SALAD 3.95	SWEET POTATO FRIES 3.95	EXTRA CHEESE 1.00

Tips are at your discretion and are wholly shared equally between all our staff.

All our food is freshly prepared and cooked to order, please allow 25-30 mins if not eating a starter.

To the best of our knowledge, all our food is GM free. Please ask for advice if you suffer from any food allergies. Whilst every effort is made to separate products, guests with severe food allergies are reminded that our food is prepared in an open kitchen environment and may contain traces of allergens handled in our kitchen.