



# COELIAC MENU

## SHARERS & STARTERS

BARBECUE SPARE RIBS	5.50
SALT & PEPPER SQUID, LEMON MAYONNAISE	5.50
MARINATED SPICED OLIVES	2.95
WARM GF BREAD, OLIVE OIL & BALSAMIC VINEGAR	3.95
PAN FRIED KING PRAWNS, GARLIC & HERB BUTTER, GF DIPPING BREAD	13.95
ROSEMARY STUDDERED BOX BAKED WHOLE CAMEMBERT, TOMATO CHUTNEY, GF BREAD	11.95

## GRILLED HANGING SKEWERS

SERVED WITH RUSTIC CHIPS & HOUSE SALAD

CHICKEN & CHORIZO	12.95
KING PRAWNS	13.95
HALLOUMI & ROASTED VEGETABLE	11.95

## MAIN PLATES

GRILLED FISH & CHIPS, PEA PUREE, HOMEMADE TARTARE SAUCE	13.50
CHARGRILLED MARINATED RUMP STEAK, RUSTIC CHIPS, PEPPERCORN SAUCE, TOMATO & MUSHROOM	19.95
WHITE HORSE FISH PIE, PARSLEY CREAM SAUCE, CHEESY MASH TOPPING, SEASONAL GREENS	13.95
SHEPHERDS PIE, MINCED & ROASTED SHOULDER OF LAMB, HONEY ROASTED CARROTS	14.95
THAI SPICED FRAGRANT VEGETABLE CURRY, JASMINE RICE	11.95
ADD CHICKEN 2.95 / KING PRAWNS 3.95	
PAN FRIED FILLET OF SEA BASS, CRUSHED POTATOES, RED PEPPER RELISH	14.95
CRISPY DUCK & CHARGRILLED PINEAPPLE SALAD, SOY & GINGER, TOASTED SESAME SEEDS	13.50

## CHARGRILLED BURGERS

SERVED ON A TOASTED GF BUN, HOUSE SALAD & RUSTIC CHIPS

GRILLED CHICKEN BREAST, LEMON MAYO	11.95
BEEF PATTY, MELTED CHEESE, TOMATO & MAYO	11.95

## SIDES

RUSTIC CHIPS 2.95	SEASONAL GREENS 2.95	CREAMY MASH 2.95
DRESSED HOUSE SALAD 3.95	SWEET POTATO FRIES 3.95	

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.