



COELIAC MENU

SHARERS & STARTERS

FRESHLY MADE SOUP, GF BREAD (V)	5.25
SALT & PEPPER SQUID, LEMON MAYONNAISE	5.50
MARINATED SPICED OLIVES (V)	3.50
WARM GF BREAD, OLIVE OIL & BALSAMIC VINEGAR	3.95
HALLOUMI FRIES, SIRACHA CHILLI MAYONNAISE (V)	5.50
AVOCADO & ROASTED TOMATOES, GF TOAST, AGED BALSAMIC (V)	5.95

GRILLED HANGING SKEWERS

SERVED WITH RUSTIC CHIPS & DRESSED HOUSE SALAD

CHICKEN & CHORIZO	13.25
TANDOORI CHICKEN & RED ONION	13.25
HALLOUMI & ROASTED VEGETABLES	11.95

MAIN PLATES

GRILLED FISH & CHIPS, PEA PUREE, HOMEMADE TARTARE SAUCE, LEMON	13.75
CRAYFISH, AVOCADO & SMOKED SALMON SALAD, CITRUS YOGHURT DRESSING	11.95
PAN FRIED FILLET OF SEABASS, SAUCE VIERGE, ROCKET & SHAVED PARMESAN	15.95
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
RAW CRUNCHY ASIAN SALAD, PAD THAI DRESSING, TOASTED SESAME SEEDS (V)	10.95
ADD KING PRAWNS 3.95 / GRILLED TUNA 5.95	

CHARGRILLED BURGERS

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

BEEF BURGER, LETTUCE, TOMATO & MAYO	12.50
ADD AMERICAN CHEESE 1.00 SMOKED BACON 1.50	
SWEET POTATO, BEETROOT & QUINOA BURGER, LETTUCE, TOMATO, CITRUS YOGHURT (V)	11.95

SIDES

RUSTIC CHIPS, SEA SALT (V)	2.95	BUTTERED SEASONAL GREENS (V)	2.95	DRESSED HOUSE SALAD (V)	3.95
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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.