

Light Lunch Menu – Gluten Free

1 Course £12 / 2 Courses £16 / 3 Courses £20

Starters:

Moroccan Hummus, Gluten Free Bread (VEGAN)
(sulphites)

Homemade Soup of the Day, Gluten Free Bread (v)
(Ask server for Allergens)

Loaded Garlic Bread; Gluten Free Bread with Cheese, Jalapenos & Fresh Tomato (v)
(gluten/milk/sulphites)

Mains:

Cricketer's Steak Butty, Butcher Farrells Rump Steak, Gluten Free Bread, Rocket, Mustard and Chive Aioli, Dressed Salad, Skin on Fries - **£4 Supplement** (Milk, Eggs, Mustard, Sulphites)

Grilled Fish Finger Butty, Gluten Free Bread, Rocket, Tartar Sauce, Skin on Fries (Gluten, Fish, Eggs, Mustard, Sulphites)

Avocado Summer Salad, Baby leaf, Roasted Squash, Avocado, Smoked Paprika Crispy Chickpeas, Vine Ripened Tomatoes Sunflower Seeds, Pickled Cucumber, Citrus Dressing (VEGAN) (Mustard)

Small Grilled Haddock Fillet, Twice Cooked Chips, Mushy Peas, Tartar Sauce, Lemon
(fish/eggs/mustard/sulphites)

Thai Green Curry, Roasted Squash Aubergine, Chilli, Ginger, Lemon Grass, Coriander, Coconut Broth, Jasmine Rice (VEGAN) (Sulphites)

Smashed Avocado, Gluten Free Bread, Avocado Smash, Sauteed Mushrooms, Wilted Spinach -
VEGAN (Not Vegan? Add 2 Poached Hen's Eggs)

Sweets:

Dou of Ice Cream or Winter Berry Sorbet (vegan)
Ask Server For Ice Cream Flavours

Mini Poached Spiced Pear and Winter Berry Meringue, Chantilly Cream, Sorbet
(Eggs, Milk, Sulphites)