

Light Lunch Menu – Gluten Free

1 Course £14 / 2 Courses £18 / 3 Courses £22

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)
(milk/sulphites)

Mains:

Cricketer's Steak Butty, Butcher Farrells Rump Steak, Caramelised Onions, Gluten Free Bread, Rocket, Mustard and Chive Aioli, Dressed Salad, Skin on Fries - **£5 Supplement** (milk/eggs/mustard/sulphites)

Grilled Fish Finger Butty, Gluten Free Bread, Rocket, Tartar Sauce, Skin on Fries
(fish/eggs/mustard/sulphites)

Cricketer's Festive Sandwich, Roasted Turkey, Brie, Cranberry, Gluten Free Bread, Dressed Salad, Skin on Fries, Pot of Gluten Free Gravy (milk/mustard/sulphites/soya)

Brie & Fig on Gluten Free (V), Gluten Free Bread, Shredded Sprouts, Balsamic Glaze
(milk/eggs/mustard/sulphites)

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

Chicken Katsu Curry; Grilled Chicken Breast, Sauteed Soy Greens, Jasmine Rice
(soya/sulphites/egg)

Roasted Aubergine Katsu Curry, Roasted Aubergine, Sauteed Soy Greens, Jasmine Rice - **VEGAN**
(soya/sulphites)

Roasted Squash & Caramelised Fig Salad, Roasted Squash, Beetroot, Caramelised Figs, Pomegranate, Coconut & Zatar Yoghurt, Dressed Leaf - **VEGAN**
(mustard/sulphites/soya)

Spiced Lentil and Sweet Potato "Cottage" Pie, Braised Red Cabbage, Crusty Bread - Vegan
(sulphites/soya)

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)