

TDH Gluten Free Menu:

(allergies highlighted in red - please make staff members aware of any other allergies)

Starters:

Homemade Roasted Winter Vegetable Soup, Gluten Free Bread, Salted Butter (V) (milk/sulphites)
Ham Hock Terrine, House Relish, Baby Leaf Salad (milk/sulphites/mustard)

Gambas Pil Pil, Chilli, Garlic, King Prawns, Gluten Free Bread, Dressed Baby Leaf Salad
(crustacean/egg/sulphites/milk)

Grilled Chicken Goujons, Chipotle Aioli, Red Cabbage Slaw, Crispy Chickpeas
(sulphites/mustard/eggs/nuts)

Grilled Haddock Goujons, Tartar Sauce, Dressed Leaf, Crispy Capers, Lemon
(fish/sulphites/egg/mustard)

Cricketers Bang Bang Cauliflower, Sticky Chilli Sauce, Sesame, Candied Peanuts, Pomegranate
(VEGAN) (sesame/nuts/sulphites)

Mains:

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

Pan Roasted Goosnargh Chicken, Spiced Squash Puree, Crushed Oriental Potato Cake, Buttered
Greens, Thai Broth, Pickled Carrots (milk/sulphites/eggs/sesame)

Scott's 28 Day Matured 6oz Rump Steak, Thyme and Garlic Roasted Field Mushroom, Baked Tomato,
Twice Cooked Chips (milk)

Scott's 28 Day Matured 8oz Ribeye Steak, Thyme and Garlic Roasted Field Mushroom, Baked
Tomato, Twice Cooked Chips (milk)

Cricketer's Chestnut Mushroom (v) or Beef Goulash, with Sautéed Peppers & Potatoes in a Rich
Paprika Sauce, Braised Rice (milk/sulphites)

Clarksons 8oz Gammon, Roasted Pineapple & Tomato, Fried Hen's Egg, Buttered Greens, Hand Cut
Chips (eggs/milk)

2 Courses £23

3 Courses £29

Roasted Aubergine and Squash Thai Green Curry, Coconut and Kaffir Lime Rice, Coriander, Rice Crackers (vegan) (add King Prawns for £4) (sulphites)

Sweets:

Coconut and Pineapple Crème Brûlée, Spiced Pineapple (vegan option available on request) (milk, sulphites)

Winter Berry Sorbet (vegan)

Trio of Mrs Dowsons Ice Cream - ask a member of staff for today's flavours (milk)