Gluten Free

Nibbles

Mixed olives with gluten free bread and hummus £6.00

Starters

Homemade soup of the day £6.50
Tempura battered cod and king prawns in a Goan curry sauce £10.95
Sticky, chilli beef with Asian slaw £9.95
Wild mushroom arancini, lemon and chive beurre blanc £9.95
Dressed crab on toast with cucumber gel, cucumber and apple salad £11.95
Chicken liver pate, toast and red onion ketchup £9.95

Sandwiches

Cajun chicken, rocket and mayo ciabatta £11.95
Fish finger and tartare sauce ciabatta £10.95
Grilled goats' cheese and red onion marmalade ciabatta £8.95
Bistro rump steak and herb butter ciabatta £12.95

Main Course

Chicken breast, Coq au vin sauce, dauphinoise potatoes, wild mushrooms and bacon £18.95
Bakewell Best battered cod loin, chunky chips and crushed peas £17.50
Crispy belly pork, spring onion mash, apple puree and smoked bacon sauce £18.95
Roast butternut squash, squash puree, wild mushrooms, shallot and red wine reduction and seasonal vegetables £15.95
Oven roasted plaice stuffed with scallop mousse, roast potatoes, beurre blanc and crisp Parma ham £19.95
Pan fried rump steak with braised ox cheek, potato fondant, parsnip puree and parsnip crisp with a red wine sauce £21.95

6oz Bistro rump steak, chunky chips, peas and herb butter £18.95
7oz Fillet steak, chunky chips, onion rings, herb butter and peas £28.50
5oz/10oz Gammon steak, chunky chips, fried egg, pineapple and peas £12.95/16.95

Add garlic king prawns £7.50
Pepper, stilton or red wine sauce £3.00
Garlic butter £1.50

All main courses are accompanied by a selection of vegetables

Additional side orders

Chips £4.00
New potatoes £4.00
Dressed salad £3.50

We source all our food locally where available. Please ask a member of staff for more details.
Please advise of any allergy or dietary requirements

Desserts £8.50

Chilled chocolate and peanut fondant with peanut tuile, crème fraiche sorbet
Coffee panna cotta,gingerbread crumb and crème fraiche sorbet
Raspberry parfait, vanilla cream, raspberry sorbet and matcha crumb