



Dinner Menu – Dairy Free Kitchen Nibbles

- Mixed olives v 3.00
- Crackling and apple sauce 3.00
- 8 mini hot chorizo picante 3.95
- Broccoli fritters with garlic aioli v 3.50

Starters

- Soup of the day v 5.95
- Smoked mackerel, beetroot, fennel, celery 6.95
- Lamb sweetbreads and crispy belly, capers, mint, watercress, noisette garlic 7.50
- Parma ham, grapes, pickled pear, balsamic, rocket 7.25

Main meals

- Confit duck leg, balsamic lyonnaisie, tenderstem broccoli, oyster mushrooms, candy beets 16.95
- Mushroom gnocchi, broccoli puree, roast squash, sage v 13.95
- 10oz Rib -eye Steak, portabello mushroom, slow roasted tomatoes, proper chips 22.50 (add 3 king prawns for 3.95)
- All day braised pork belly, roasted new potatoes or proper chips, greens, apple sauce, crackling 15.95

On the side 3.50 each

- Proper chips v
- Beets and broccoli v
- House salad v



Classic Pub Menu - dairy free

Beer battered fish of the day, proper chips, homemade mushy peas,
tartare sauce 13.95

Broughton burger with a gluten free bun, confit onion and crisp ham,
proper chips 13.95

Puddings - dairy free

Ice creams and sorbets 1.50 per scoop v

Seasonal Eton mess v 6.95 (can be pre-ordered when booking only)

Tea & coffee 2.00

Dessert Wine 18.55 Bottle / 5.20 100ml

Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley Chile

Papaya, peach, apricot and mango combine well with honey and spice on the nose. Very rich but not cloying, shows a nice touch of orange blossom and orange and lemon acidity

If you have dietary requirements please let us know so we can prepare something