



Gluten Free Evening Menu

Kitchen Nibbles -3.50 each

- Spiced broccoli pakoras, cucumber raita **v**
- Halloumi fries, coriander, sweet chilli **v**
- Marinated olives **v**

Starters

Cauliflower cheddar soup, gluten free bread **v** 5.95

Crab salad, parsley, chilli, lemon

Starter size 7.25 Main size (including a house salad) 15.50

Game terrine, apple and date chutney, toasted gluten free bread 6.50

Antipasti plate, gluten free bread, pickles 6.75 for one 13.50 for 2 to share

Pomelo, avocado, pomegranate, coriander salad, ginger, sesame, lime dressing **v**
5.95

Mussels cooked with white wine, garlic, parsley cream served on gluten free 6.95

Main Course

Coq au vin, mashed potato, glazed carrots, tenderstem broccoli 15.50

Market fish, samphire, baby roasties, brown shrimp, thermidor butter
please see specials board for fish and price

Best end of lamb, charred gem, confit belly, peas, broad beans, crispy
sweetbreads, courgettes with mint and fine capers 21.95

Pan fried pork collar, porcini mushrooms, garlic roasted new potatoes, kale, sage
cream sauce 16.95

Golden beetroot, tarragon braised rice, roasted red onion, kale, candied beets,
balsamic **v** 13.95

Wild mushroom, balsamic lyonnaise potatoes, romesco sauce, rocket pesto, roast
garlic, pecorino 14.50 **v** add crisp parma ham 1.50

On the side **v** 3.95 each

Proper chips

Mashed potato

Glazed chantennay carrots

Curly kale and roasted garlic

Rosemary roasted potatoes

Rocket, balsamic, pecorino salad

Mixed house salad



Classic Pub Menu

Gram flour battered fish of the day, proper chips, minted crushed peas, tartare sauce, lemon 14.95

Confit duck hash, kale, fried duck egg, 14.95

Broughton burger, gluten free bun, lettuce, tomato, pickles, proper chips 14.50

Burger not available on Saturday evenings

Mushroom, celeriac, leek cottage pie, seasonal greens ▼ 11.95
(please see specials board for today's fish and chips, burger and sausage)

Puddings

Selection of sorbets 1.25 per scoop

Chocolate truffle torte, orange, jersey cream ice cream ▼ 5.95

Toffee banana, pecan, salted caramel eton mess ▼ 5.95

Selection of British cheese and oat cakes, grapes and plum chutney 6.95
please see specials board for cheeses

Graham's 10-year Tawny Port 4.50 Cockburn's Special Reserve Port 3.50

Tea & coffee 2.00 Speciality coffee 2.50

Liqueur coffee (priced as taken)

Dessert Wine 18.55 Bottle / 5.20 100ml

Muscat Late Harvest, Tabali 2015 (Chile)

Tabali is one of Chile's most exciting producers who have brought the cool Limari Valley climate to life, planting exciting fragrant white varieties. A rich and complex wine, smooth on the palate with balanced acidity and a refreshing edge.

If you have dietary requirements, please let us know so we can prepare something special. All