



Gluten free Dinner menu

Kitchen Nibbles

- Mixed olives v 3.00
- Crackling and apple sauce 3.00
- Gram flour broccoli and blue cheese fritters v 3.50
- Pan fried prawns, bloody mary mayonnaise 3 for 4.50 6 for 7.50 9 for 11.95

Starters

- Soup of the day, gluten free bread v 5.95
- Smoked mackerel, beetroot, horseradish, fennel, celery 6.95
- Sesame crusted halloumi, avocado, butternut, endive, radish, mustard, toasted marcona almonds v 6.25 (add crispy parma ham for 1.50)
- Parma ham, blue cheese, grapes, pickled pear, balsamic, rocket 7.25

Main meals

- Smoked haddock, garlic potato gratin, coddled egg, leek fondue, baby spinach 14.50
- Confit duck leg, balsamic lyonnasie, tenderstem broccoli, oyster mushrooms, candy beets 16.95
- 10oz Rib -eye Steak, portabello mushroom, slow roasted tomatoes, café de Paris butter and proper chips 22.50 (add 3 king prawns for 3.95 or peppercorn or red wine sauce for 1.50 each)
- All day braised pork belly, sage 'n' onion hash, greens, apple sauce, crackling 15.95
- Wild mushrooms, broccoli puree, roast squash, sage, cheddar crisps v 13.95

On the side 3.50 each

- Proper chips v
- Beets and broccoli v
- Mashed potato v
- House salad v
- Garlic potato gratin v
- Rocket and parmesan salad



Classic Pub Menu - gluten free

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

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

Puddings – gluten free

Chocolate marquise, salt caramel, crème fraiche, candied pistachio v 7.25

Vanilla pannacotta, champagne rhubarb, toffee granola 6.95

Ice creams and sorbets 1.50 per scoop v

Cheese and oatcakes, celery and grape compote v 7.95

Graham's 10-year Tawny Port 4.50

Cockburn's Special Reserve Port 3.50

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