



Gluten Free A La Carte Menu

Kitchen Nibbles

Mixed olives v 3.00
Crackling and apple sauce 3.00
Halloumi fries, sweet chilli, coriander v 3.50

Starters

Soup of the day bloomer v 5.95
Marinated heritage tomato quinoa, rocket pesto, buffalo mozzarella, balsamic, parmesan 7.25
Oak smoked salmon, shaved fennel, capers, cucumber dill, lemon
Starter 7.95 Main size 14.95 with a house salad
Hand picked ham hock, sweet piccalilli mayonnaise, pickled shallot, egg and cress salad 6.50
Garlic chilli king prawns, tomato fennel ragu, rocket, lemon
5 prawns 7.95 10 prawns 15.95

Main meals

Slow cooked maple glazed pork belly, barbeque bean casserole, roasted gem, chipotle rosti chips 16.95
Poached and grilled chicken breast, greens, new potatoes, pearl barley vegetable broth 16.95
Pan fried stone bass, warm basil infused summer vegetables, green salad 16.95
10oz Rib -eye Steak, balsamic glazed baby onions, garlic mushrooms, vine on cherry tomatoes, proper chips 23.50

On the side 3.95 each

Proper chips v
Minted new potatoes v
House salad v
Buttered chantennay carrots v
Rocket, balsamic, parmesan salad
Summer greens, bacon, asparagus 4.75



Classic Pub Menu

Broughton burger, pickle, glazed blue cheese, baconslaw, proper chips 14.50
Gram flour battered fish of the day, proper chips, crushed minted peas, tartare sauce ,lemon 14.95

English charcuterie platter including ham, haslet, piccalilli dip, baconslaw, onion marmalade, gluten free bread 13.50 or 25.00 for 2 sharing

Seafood platter including smoked salmon, smoked mackerel, pickled cucumber, lemon mayonnaise, dressed green salad, gluten free bread 13.50 or 25.00 for 2 sharing

Warm salad of broccoli, wood roasted pepper, spring onion, chicory, rocket, avocado, lime ginger sesame dressing, toasted almonds v 12.95

Grilled chicken Caesar salad, crisp pancetta, soft boiled egg
Starter size 6.95 Mains Size 14.50

Puddings

Chocolate peanut torte, peanut butter Chantilly, crystalized chocolate v 6.95
Luton farm raspberry, basil eton mess v 6.95
Ice creams and sorbets 1.50 per scoop v

Selection of cheese and oat cakes v 7.95

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

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 special. All our menus are freshly prepared to order so there may be a slight wait.