



GLUTEN FREE MENU

If you suffer from any food related allergies, please inform a team member before placing the order.
Full dish ingredients are available on request

A bowl of our own marinated Olives – with sun dried tomatoes & herbs (V)£4.50
Baby sweet peppers stuffed with soft cheese £4.25

Starters

Fan of galia melon soft fruit refreshing fruit sorbet £5.90
Sautéed King Prawns garlic tomato cream sauce , gluten free bread £9.50
A salad of warm Oak Smoked Duck Breast Anglesey Honey
Glaze Plumb chutney Honey & Mustard dressing £8.10
Chicken liver and Brandy Pate served with caramelized red onion chutney £6.85
Prawn Cocktail with Hendricks Gin Marie Rose Sauce £7.90

Mains

Hand Carved Ham (served cold) with Free Range Eggs Garden Peas & New Potatoes £11.80

Wild Mushroom & Prosecco Rissotto
with Basil oil & Pearl Las cheese £11.50 (V)

Grilled 10oz Corwas Rib Eye Steak served with Tomato, Mushrooms, & New Potatoes £23.50

10oz Corwas Rump Steak served with Tomato, Mushrooms & New Potatoes £19.50

Grilled Anglesey Sea Bass fillet cherry tomatoes olives & caramelized red onion
Lemon and balsamic glaze served on a bed of buttered crushed New Potatoes £16.50

Lastra Farm Cajun Chicken burger £13.00
Fresh butterflied Chicken breast marinated in Cajun spice & sweet chilli
Topped with Grilled Bacon
toasted Gluten Free Bun served with Hand Cut Chips

Hand Carved Cold Meats with Seasonal Salad Leaves, home made Caramelized Red Onion Chutney,
New Potatoes & freshly Gluten Free Baked Bread £14.00

Slow Braised Lamb Shank in Mint & Onion Gravy Served on Leek mash £17.95

Home made sweet potato chickpea and spinach curry ,
Pilau Rice , mango chutney £13.50(V) (Vegan)