

NON-GLUTEN LUNCH MENU*

The dishes below have recipes which do not contain gluten or can be adapted to remove gluten in the recipe. Please let us know of your allergy or intolerance.

LIGHTER LUNCH served 12noon until 5pm

STEAK FRITES

4oz sirloin, parmesan fries, rocket £14

CHARRED TOFU CURRY (ve)

classic Masala spices, with butter beans and red peppers, black onion rice £13

LOADED FRIES

PIZZA-STYLE FRIES (v)

melted cheese, tomatoes and oregano £8

BBQ KOREAN-STYLE CHICKEN

melted cheese, spring onion and chillis £12

HOT SANDWICHES

SIRLOIN STEAK

onion chutney and rocket £13

FAJITA CHICKEN & CHEESE

sauteed peppers and onions £12

BBQ PULLED JACKFRUIT (ve)

smoky beans and rocket £10

ADD MUG OF SOUP FOR £4 or CHIPS/FRIES £4.50

sandwiches on white sesame GF bun

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NON-GLUTEN MAIN MENU*

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STARTERS

GF BREAD SELECTION (v) with flavoured butter £6 with **CHEDDAR AND GARLIC FONDUE** £10

CHEF`S HOMEMADE SOUP artisan bread and salted butter £7.50

STICKY CHICKEN WINGS hot chipotle honey and garlic glaze £8.50

CRISPY PARISIENNE POTATOES (v) warm bacon, blue cheese and chive dip £8

MUSHROOM SHAWARMA (v, ve) shredded red cabbage, aioli, pickled chilli, toasted pitta £8.50

GARLIC KING PRAWNS toasted gf bread and rocket £10

MAINS

KING PRAWN CURRY

classic Masala spices, with roasted red peppers,
black onion rice £19.50

BOURBON & BROWN SUGAR GLAZED SALMON

warm spiced tomato and smoky bean salad, sweet potato puree, steamed broccoli, charred corn £21

PAN-ROAST COD LOIN

courgette, tomato and aubergine ratatouille, romesco sauce, Parisienne potatoes
and caper butter £24.50 *add 3 garlic king prawns £6.50*

H&H FISH PIE

smoked haddock, salmon, & prawns in a fennel infused bechamel,
topped with mashed potato and cheddar £20
add garden peas £2.50 or steamed broccoli £5

COQ AU VIN

boneless chicken thighs braised in thyme, bay leaf and garlic,
with mirepoix vegetables and a rich red wine gravy
with mustard mash and French beans £19.50

H&H SHEPHERDS PIE

minced lamb, carrots and pearl onions in rich red wine gravy topped with mashed potatoes,
and melted cheddar cheese £19

ROASTED PORK ROULADE

pork tenderloin rolled with apple and ginger jam, wrapped in crispy pancetta, seasoned game chips,
roasted apple, sweet potato puree, steamed broccoli, wholegrain mustard gravy £23

VEGAN

CHARRED TOFU CURRY (ve)

classic Masala spices, with butter beans and red peppers
black onion rice £17.50

CHESTNUT MUSHROOM BOURGUIGNON (ve)

mirepoix carrots, celery and pearl onions, rich red wine and rosemary gravy,
seasoned game chips and French beans £18.50

BURGERS

KOREAN-STYLE BBQ CHICKEN BURGER

crispy chicken thigh, soy, garlic, chilli and ginger, toasted GF bun, crisp lettuce,
kimchi slaw, skin-on fries £17.50

BBQ PULLED JACKFRUIT BURGER (ve)

smoky beans, lettuce and tomato, toasted GF bun,
skin-on fries, and pickled red cabbage £15.50

PAN-FRIED STEAKS

Our steaks are locally sourced, aged for at least 28 days. Carefully cooked to your liking, served with roasted tomato, mushroom, fresh rocket and skin-on fries

10oz SIRLOIN

The small amount of marbling gives tenderness and flavour £29

10oz RIBEYE

more marbling running through to baste the meat as it is grills, this cut has both full flavour and is juicy and tender £32

GRILLED BACON CHOP

skin-on fries, roasted vine tomato, fried egg or pineapple £22

STEAK EXTRAS

Peppercorn Sauce £3.50

Garlic King Prawns £6.50

Yorkshire Blue Cheese £3.50

SIDE DISHES

TRUFFLE MASHED POTATO WITH BACON PIECES £6

STEAMED BROCOLLI £5

SWEET POTATO PUREE £5

BRAISED RED CABBAGE £5

SKIN ON FRIES £4.50

ASPEN FRIES £6

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NON-GLUTEN DESSERTS*

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DESSERTS

CHOCOLATE BROWNIE (gf)

pecan praline ice cream,
black treacle sauce, pecan brittle £8.50

ESPRESSO CRÈME BRULEE

macerated blackberries £8.50

AFOGATO

a single scoop of vanilla ice cream
served with a hot espresso £4.50
why not add a shot of your favourite liqueur

TIPSY ICE CREAM

a single scoop of vanilla ice cream
with a shot of Kindred liqueur...£5.50
Raspberry & Orange or Maple & Pecan
or Cherry & Almond
or try an award-winning Pear Cognac liqueur

ICE CREAM £2.75 PER SCOOP

Vanilla Bean
Salted Chocolate
Rhubarb & Raspberry Swirl
White Chocolate
Ginger Caramel
Pecan Praline
Salted Caramel (ve)

SORBET (ve) £2.75 PER SCOOP

Mango or Raspberry
or Mandarin