

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 non gluten fries, rocket £14

BEER-BATTERED HADDOCK

non gluten fries, garden peas or mushy peas, tartare £14

GRILLED 8oz GAMMON

non gluten fries, tomato, fried egg or pineapple £14

SRI LANKAN SPICED ROOT STEW *(ve)*

squash, sweet potato, beetroot and leeks
with rice £12

BAKED JACKET POTATOES

CHEDDAR CHEESE & BEANS £10

SLOW-COOKED BEEF CASSEROLE £13

PRAWN MARIE ROSE £12

We also have sandwiches on GF bread (subject to availability)

*We cannot call any of these dishes *gluten free*, as gluten is used in many forms in the kitchen and it is possible there could be some cross contamination, although every effort is done to keep gluten out of these dishes.

NON-GLUTEN MAIN MENU*

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NIBBLES AND STARTERS

MARINATED OLIVES (ve) £4.50

SALT & PEPPER HALLOUMI FRIES (v) fresh chillis, onion and spring onion £7

HALLOUMI FRIES £5

PORK & NDUJA MEATBALLS in a rich tomato sauce, with grated parmesan and rocket £8.50

TODAYS SOUP with non gluten bread & flavoured butter (v) £6.75

KING PRAWNS oven-baked with harissa and red peppers with non gluten bread £10

LEEDS BLUE WINTER SALAD (v) Leeds Blue cheese, port-poached pears, candied walnuts £8

MAINS

BATTERED HADDOCK & FRIES

with a choice of garden or mushy peas, lemon wedge & tartare sauce £16.95

GRILLED GAMMON

fries, roasted vine tomato, fried egg or pineapple

8oz £14.50 16oz £19

FISH PIE

smoked haddock, cod, salmon & prawns topped with cheddar mashed potato £18

add garden peas £2.00 add broccoli £4

CHICKEN SUPREME

oven-roasted, served with garlic and Chateau potatoes,
steamed broccoli and a Provencal sauce, with tomatoes and olives £18.50

SLOW-ROAST BELLY PORK

*rolled with garlic and herbs, mustard mash, steamed broccoli,
apple puree, cider gravy £21*

CARNIVORE

peppered steak, jerk chicken, grilled gammon, belly pork bites,
pork & nduja meatballs, harissa mayo and gf bread £23.50
add peppercorn or blue cheese sauce £3.50

H&H NOSH POT

tender slow-cooked rib of beef, root vegetables and pearl onions,
in a rich gravy, topped with cheesy mashed potatoes £20

SRI LANKAN STYLE ROOT STEW (ve)

braised squash, sweet potato, beetroot and leeks
spiced with fenugreek and clove, with rice £17

H & H BURGERS

JAMAICAN CHICKEN BURGER

jerk seasoned char-grill chicken, non gluten sesame bun, crisp lettuce, sliced tomato, skinny
fries and sweetcorn & pineapple relish £17

CHESTNUT AND MUSHROOM BURGER (ve)

non gluten sesame bun with crisp lettuce, sliced tomato,
skinny fries and vegan truffle mayonnaise £15

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 non gluten fries

8oz SIRLOIN £25.50

The small amount of marbling gives tenderness and flavour

10oz RIBEYE £29.50

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

STEAK EXTRAS

Peppercorn Sauce £3.50

Garlic King Prawns £5

Yorkshire Blue Cheese £3.50

Battered onion rings £3.75 (we donate 50p from each portion to the local school)

RECOMMENDED ON THE SIDE

MASH...PLAIN, MUSTARD OR HERB £4

STEAMED BROCOLLI £4

POPPY SEED CARROTS £4

FRIES £3.75

ASPEN FRIES £5

ONION RINGS £3.75 (50p donation to the local school)

SALT & PEPPER ONION RINGS £5

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NON-GLUTEN DESSERTS*

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BLACK FOREST BROWNIE

chocolate brownie, kirsch cherries
chocolate soil, cherry swirl ice cream £8

HOT CHOCOLATE FUDGE SUNDAE

chocolate and vanilla ice creams, brownie chunks, fudge pieces, fudge sauce, with whipped cream & hot chocolate sauce £9

AFOGATO

a single scoop of vanilla ice cream
served with a hot espresso £4.25
why not add a shot of your favourite liqueur

ICE CREAM £2.50 PER SCOOP

Vanilla or Vegan Vanilla (ve)

Chocolate

White Chocolate

Caramel Honeycomb

Salted Caramel (ve)

Cherry Swirl

SORBET (ve) £2.25 PER SCOOP

Mango, Raspberry & Sorrel or Sicilian Lemon