

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

HAND-CARVED HONEY ROAST GAMMON

wholegrain mustard mash, poppy seed carrots,
pea puree £15.50

PAN-FRIED LAMBS LIVER

with sauteed onions and bacon, colcannon mash potato,
crispy leeks and rich gravy £15

HOT SANDWICHES

on GF sesame bun

SIRLOIN STEAK

onion chutney and rocket £13

MELTED BRIE AND FIG JAM (v)

candied walnuts and rocket £12

ADD MUG OF SOUP FOR £4 or FRIES £4.50

*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*

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.

STARTERS

MIXED OLIVES £5

OUR SOUP OF THE DAY with warm GF bread and chefs flavoured butter £7.95

GARLIC CHESTNUT MUSHROOMS caramelized onion and chilli, warm GF bread £8.50

BAKED BABY PRAWN cheddar cheese and garlic sauce, warm GF bread £10

FRESH HALLOUMI FRIES (v) pomegranate molasses, cherry tomatoes, micro mint £8.50

BLACKSTICKS BLUE SALAD with spicy Nduja, tomato, honey drizzle and £9

MAINS

H&H FISH PIE

smoked haddock, salmon & prawns in a fennel infused bechamel,
topped with mashed potato and cheddar £21
add garden peas £2.50 or steamed tender-stem broccoli £4

KING PRAWN CURRY

with sweet potato, spinach and chickpeas, in a fragrant tomato,
Thai basil and coconut cream sauce £22

PAN-ROASTED HAKE SUPREME

parmentier potatoes, pan-fried cabbage and bacon, pea puree £26

CHICKEN BALLOTINE

chicken breast filled with savoury stuffing, wrapped in serrano ham,
with fondant potato, fine beans, heritage carrots, mushroom and garlic sauce £22

BRAISED BEEF COTTAGE PIE

topped with creamy mash and bubbling cheddar cheese £21
add garden peas £2.50, steamed broccoli or poppy seed carrots £4

PAN-FRIED LAMBS LIVER

with sauteed onions and bacon, colcannon mash potato,
crispy leeks and rich gravy
smaller £15 main £18

HAND-CARVED HONEY ROAST GAMMON

wholegrain mustard mash, poppy seed carrots, pea puree
smaller £15.50 main £18.50

VEGAN

CHINESE CHILLI AND GARLIC MUSHROOMS (ve)

five spice seasoning, with green peppers and baby corn,
served with rice noodles £17.50

SWEET POTATO AND CHICKPEA CURRY (ve)

with spinach and roasted red peppers in a tomato,
Thai Basil and coconut sauce with sticky rice £18.50

BURGER

EDAMAME BEAN, SPINACH AND CORRIANDER BURGER (ve)

shredded lettuce and tomato, vegan GF sesame bun,
skin-on fries, and spiced mayo £16

PAN-FRIED STEAKS

10oz SIRLOIN £31

a firmer cut, some marbling gives tenderness and flavour

10oz RIB EYE £34

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

*Above steaks served with slow-cooked confit tomatoes,
sauteed garlic mushrooms, fresh rocket, skin-on fries*

SAUCES

peppercorn or blue cheese sauce £4 3 garlic king prawns £7

SIDE DISHES

ROCKET & PARMESAN SALAD £4

STEAMED BROCCOLI £4

CREAMY MASH £4.50

POPPY SEED CARROTS £4

FRIES £4.50

HALLOUMI FRIES & sweet chilli £7

ASPEN FRIES £6

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NON-GLUTEN DESSERTS*

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DESSERTS

PECAN & MAPLE CHOCOLATE BROWNIE

pecan praline ice cream,
sticky maple sauce, candied pecans £9

CRÈME BRULÉE

vanilla-bean custard with burnt sugar crust,
mulled wine pear £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

ST CLEMENTS

Mandarin orange sorbet with a shot of chilled Limoncello
and a shot of prosecco £7

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

ICE CREAM £2.75 PER SCOOP

Vanilla Bean
Salted Chocolate
Pecan Praline
White Chocolate
Strawberry
Salted Caramel (ve)

SORBET (ve) £2.75 PER SCOOP

Mandarin or Mango