

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

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

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

BLUE CHEESE SALAD poached pear, walnuts, mixed leaves and a honey dressing £8.50

BAKED HAM HOCK POT rich cheddar and mustard sauce, toasted GF bread £9

MUSHROOMS DIANE shallots & garlic in a creamy Dijon brandy sauce, toasted GF bread £8.50

SWEET CHILLI AND LIME KING PRAWNS with edamame beans and coriander puree £10

MAINS

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

HAM HOCK AND LEEK

pulled, slow cooked ham with leeks and diced vegetables
in a rich velouté, topped with cheese £19
add garden peas £2.50 or steamed broccoli £4

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

ROASTED CHICKEN SUPREME

fondant potato, roasted carrots, pan-fried leeks,
mushroom white wine and tarragon sauce £21

OVEN-BAKED SMOKED HADDOCK

creamy cheddar and wholegrain mustard sauce,
creamy mash potato, braised leeks and steamed broccoli £21

VEGAN

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

STEAK EXTRAS

Peppercorn Sauce £3.50

Garlic King Prawns £6.50

Yorkshire Blue Cheese £3.50

SIDE DISHES

SMOKED BACON MASH £6

STEAMED BROCOLLI £5

ROAST CARROTS £5

SKIN ON FRIES £4.50

ASPEN FRIES £6

MIXED SALAD £5

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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

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