

# dietary requirements

Please inform the staff you are ordering from the gluten free menu to ensure the chefs are aware  
(df) equates to dairy free option (gf) equates to gluten free option (ve) equates to vegan option

## starters

Homemade leek and potato soup served with a gluten free roll	(df, gf, ve)	£5.95
Pan fried garlic mushrooms served with a crisp side salad	(df, gf, ve)	£6.95
Homemade duck and cointreau pate served with red onion chutney and a gluten free roll	(gf)	£6.95
Fanned melon served with fruit coulis	(df, gf, ve)	£6.50

## main courses

Roast Staffordshire turkey with gluten free gravy Served with new and roast potatoes and seasonal vegetables	(df, gf)	£14.95
Chicken breast stuffed with caramelised onion and brie wrapped in bacon With sautéed potatoes and seasonal vegetables. Served on a balsamic reduction.	(gf)	£17.95
Winter vegetable stew Slowly cooked carrots, swede, parsnips and onions in a rich vegetarian gravy. Served with mashed potato.	(df, gf, ve)	£14.95
Baked Salmon fillet in a lemon and parsley butter Served with your choice of chips or sauteed potatoes and either salad or vegetables	(gf)	£19.95
slow roasted belly pork Served with sautéed potatoes, seasonal vegetables and a gluten free gravy	(df, gf)	£18.95
Oven baked cod fillet in a black pepper and lemon infused olive oil Served with homemade chunky chips and garden peas	(df, gf)	£15.95
8oz sirloin steak served with grilled tomato and mushrooms Served with homemade chunky chips and garden peas	(df, gf)	£25.95
14oz gammon steak served with pineapple, egg, grilled tomato, mushrooms Served with homemade chunky chips and garden peas	(df, gf)	£16.95
Festive nut roast with vegan gravy Served with new and roast potatoes and seasonal vegetables	(df, ve)	£14.95

## desserts

Traditional Christmas pudding with custard	(gf)	£6.95
Chocolate and raspberry tart	(gf, df, ve)	£6.95
Baileys crème brulee	(gf)	£6.95
Chocolate truffle brownie	(gf, df, ve)	£6.95