

Gluten Free Menu

Starters

TENDERSTEM BROCCOLI

Poached Copper Maran heritage hen egg, smoked pancetta, Parmesan shavings • 8.25

PAN-SEARED SCALLOPS

Rhubarb, samphire, smoked pancetta, pea shoots • 10.95

NORTH ATLANTIC PRAWN SALAD

Prawn mayo, chopped cos lettuce, bread & butter • 8.25

MUSHROOMS ON TOAST (V)

Pulled oyster mushrooms, garlic & parsley butter, toast • 7.95

SMOKED SALMON

Crispy capers, horseradish creme fraiche • 9.25

Mains

CHICKEN BURGER

Chicken breast, Irish Cheddar, smoked bacon, mayo, gem lettuce, tomato, fries • 16.25

AVOCADO, RAINBOW BEETROOT & ORANGE SALAD (VE)

Fennel, watercress, toasted almonds • 14.50

Add feta (V) or chicken 3.50

CHICKEN & AVOCADO SALAD

Pancetta, avocado, Parmesan, Caesar dressing • 14.50

RISOTTO PRIMAVERA (VE)

Peas, asparagus, courgette, pesto, lemon • 14.50

Add feta (V) or chicken or salmon 3.50

STEAKS

Prime British and Irish steaks expertly aged for a minimum of 30 days to provide the perfect balance of tenderness and flavour.

9oz RIBEYE • 23.50

8oz SIRLOIN • 22.50

Served with fries and dressed watercress.

Add pan-seared scallops: 5.95

Desserts

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream • 7.75

APPLE & RHUBARB CRUMBLE (V)

Vanilla custard or cream • 7.95

Vegan alternative available

SELECTION OF ICE CREAM (V)

Choose three scoops of vanilla, chocolate, ginger or honeycomb ice cream or raspberry sorbet • 6.75