

## Gluten Free Menu

We believe all the following dishes to be suitable for guests whom require a gluten free meal (unfortunately we cannot wholly guarantee there are no traces of wheat derivatives in the raw ingredients). If you are in any doubt as to the suitability of any of these dishes please raise this with the waiting staff whom will liaise with the chef.

### STARTERS

<b>trio of salmon</b> (smoked salmon parfait, poached salmon, gravadlax)	£6.95
<b>parmesan and leek brulée</b> with herb salad and balsamic reduction	£4.95
<b>confit of duck leg salad</b> with char-sui dressing	£6.95
<b>grilled goats cheese</b> on salad, with pumpkin and ginger chutney	£4.95

### MAINS

<b>medallions of pork loin</b> with roasted apples, crackling, cider potatoes	£14.95
<b>poached salmon fillet</b> with ginger, pak choi, spring onions, balsamic	£14.95
<b>10oz local sirloin steak</b> with hand cut chips, tomatoes, mushrooms	£18.95
<b>chicken breast</b> with roasted root vegetable risotto and rosemary butter	£13.95
<b>baked fillet of halibut</b> with bacon hash brown, spinach, mushrooms	£15.95
<b>confit of duck leg</b> with butternut squash, pine nuts and savoy cabbage	£15.95

### Vegetarian

<b>roast root vegetable risotto</b> with crispy vegetables and rosemary butter	£12.95
<b>vegetable stack</b> with aubergine, feta cheese, spinach, pine nuts	£12.95

### SIDE ORDERS

<b>see today's "specials" menu for current vegetable side orders</b>	all at: £2.50
<b>hand cut chips</b>	£2.95
<b>gratin potatoes</b>	£2.50
<b>mixed side salad</b>	£2.50

### DESSERTS

Please see the separate menu for the current dessert and cheese selection.