

Gluten Free Menu

Main menu served 12pm to 3pm and 5pm to 9pm Monday to Friday

All day Saturdays 12pm to 9pm

Sharing Starters and Nibbles

Marinated olives £5.00 (vg)

Warmed bread, extra virgin olive oil and balsamic vinegar £6 (vg) **Please ask for gluten free bread**

Whole baked honey and rosemary Camembert, toasted bread, onion marmalade £18.50 (v) **Please ask for gluten free bread**

Starters

Heritage tomato salad, burrata, broad beans, micro basil, aged balsamic dressing (vegan mozzarella alternative available) £9/£18 (v or vg)

Crispy fried squid, Asian slaw and sriracha mayonnaise £10

Spanish Albondigas style meatballs in a rich tomato sauce and toasted bread £11 **Please ask for gluten free bread**

Today's soup served with warmed bread £8 (usually vegan, but please check today's board) **Please ask for gluten free bread**

Mains

Wiltshire maple roasted ham, fried free-range eggs, hand cut chips and dressed mixed leaves £16.75

Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £18.75

Add curry sauce £3.50

Chickpea and vegetable masala curry, pilau rice poppadom and mango chutney (vg) £17.50

Add chicken £4 or king prawns £5

Niçoise salad with soft boil egg, new potatoes, olives, sugar snaps, tomato, red onion and gem lettuce. Served with either grilled chicken breast or grilled halloumi (v option) £19

Heritage tomato salad, burrata, broad beans, micro basil, aged balsamic dressing (vegan mozzarella alternative available) £9/£18 (v or vg)

Double patty ground steak burger, smoked Applewood cheddar, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and fries £17.50 **Please ask for gluten free bun**

Add smoked bacon £1.50

Lentil and vegetable burger with garlic, cumin and coriander, Applewood smoked cheddar, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and fries £16 (v) **Please ask for gluten free bun (gluten free bun is also dairy free, but not vegan)**

Grill

6oz sirloin steak £22 8oz ribeye steak £28

Served with oven roasted flat mushroom, griddled tomato, hand cut chips and peppercorn sauce

Sandwiches

Served 12pm to 3pm Monday to Friday and 12pm to 5pm Saturdays

Smoked salmon, cream cheese and cucumber £10

Roast sirloin of beef and horseradish sauce £11

Vegan Applewood cheese, spiced tomato relish, gem lettuce and tomato £9.50 (vg)

Wiltshire maple roasted ham and mature Cheddar £9.50 – *would you like piccalilli?*

Grilled chicken, gem lettuce and tomato £10

Bacon, Brie and cranberry £10

All sandwiches are served on white or malted granary bread with dressed salad and ready salted crisps.

Swap crisps to fries for £3.50.

Please ask for gluten free bread

Sides

Fries £5 (vg)

Cheesy fries £6 (v)

Hand cut chips £5 (vg)

Cheesy hand cut chips £6 (v)

Buttered mash £5 (v)

Green vegetables £5 (vg)

Dressed house salad £5 (vg)

Curry sauce £3.50 (vg)

Peppercorn sauce £3.50 (v)

Kids and lighter bites

Wiltshire maple roasted ham, fried egg, baked beans and fries £9.50

Sausage, mash or fries with peas and gravy £9.50

Battered fish and fries with homemade mushy peas £10

Cheese burger, fries and salad £10 **Please ask for gluten free bun**

Desserts

White chocolate panna cotta with raspberry Eton mess £8.75

Sticky toffee pudding with butterscotch sauce and Purbeck vanilla bean ice cream £8.75 (Kids £5)

Today's brownie and Purbeck ice cream of the day £8.75 (Kids £5.00)

Affogato £6.50 (*can be vegan with a switch to vegan vanilla ice cream*) **Please ask for no biscoff**

Why not add a liqueur with your affogato?

Cheese plate, apple, celery, chutney and crackers £13.00 **Please ask for gluten free crackers**

A selection of sorbets or ice creams £2.75 per scoop

Purbeck Ice Creams – Serious Chocolate, Vanilla Bean, Strawberry, Honeycomb Hash, Serious White Chocolate, Salted Caramel

Purbeck Vegan Ice Creams – Vegan Vanilla Bean, Vegan Rhubarb and Rosehip, Vegan Chocolate and Raspberry

Sorbets – Lemon or Raspberry

Please see the specials board for today's brownie and the special dessert

A discretionary 10% service charge will be added to your bill

FOOD ALLERGY NOTICE. PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYA, PEANUTS, TREE NUTS, FISH AND SHELLFISH. PLEASE ASK A MEMBER OF STAFF FOR ADVICE IF YOU HAVE FOOD ALLERGIES OR INTOLERANCES.