

## 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 £4.50 (vg)

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

Whole baked honey and rosemary Camembert, toasted gluten free bread, onion marmalade £18 (v) **please ask for gluten free bread**

### Starters

Cider braised ham hock terrine with capers and cornichons served with apple chutney and toasted gluten free bread £10 **please ask for gluten free bread**

Crab, chilli and saffron risotto, parmesan, toasted pine nuts and dill oil £11/£22

Sautéed wild mushrooms in a vegan applewood cheese sauce on toasted gluten free bread (vg) £10 **please ask for gluten free bread**

Today's soup served with warmed gluten free bread £7.50 (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

Ale braised pressed beef brisket, onion and potato rosti, honey roast parsnip puree, tenderstem broccoli and baby carrots £24 **(We always use gluten free ale)**

Chickpea and vegetable masala curry, pilau rice poppadom and mango chutney (vg) £17  
*Add chicken £4 or king prawns £5*

Crab, chilli and saffron risotto, parmesan, toasted pine nuts and dill oil £11/£22  
*Add king prawns £5*

Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £18  
*Add curry sauce £3.50*

6oz prime steak burger, smoked applewood cheddar, toasted brioche bun, baby gem lettuce, tomato and gherkin, served with tomato relish and fries £16 **please ask for gluten free bun**  
*Add smoked bacon £1.50*

Falafel and griddled halloumi burger served with gem lettuce, tomato, gherkin in a brioche bun with house fries and vegan garlic mayo £15 (v or vg with no halloumi and vegan bun) **please ask for gluten free bun**

### Grill

6oz sirloin steak £20    8oz ribeye steak £25    6oz fillet steak £34

*Served with oven roasted flat mushroom, griddled tomato and hand cut chips  
Add a sauce to your steak: Blue cheese or peppercorn for £3.50*

# Sandwiches

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

Smoked salmon, cream cheese and cucumber £9

Roast sirloin of beef and horseradish sauce £10

Vegan Applewood cheese, spiced tomato relish, gem lettuce and tomato £9 (vg)

Wiltshire maple roasted ham and mature Cheddar £9 – *would you like piccalilli?*

Grilled chicken, gem lettuce and tomato £9

Bacon, Brie and cranberry £9

## **Please ask for gluten free bread**

*All sandwiches are served with dressed salad and ready salted crisps.*

*Swap crisps to fries for £3.*

## **Sides**

Fries £4.50 (vg)

Cheesy fries £5.50 (v)

Hand cut chips £4.50 (vg)

Cheesy hand cut chips £5.50 (v)

Buttered mash £4.50 (v)

Green vegetables £4.50 (vg)

Dressed house salad £5 (vg)

Curry sauce £3.50 (vg)

Peppercorn sauce £3.50 (v)

Blue cheese sauce £3.50 (v)

## **Kids and lighter bites**

Wiltshire maple roasted ham, fried egg, baked beans and fries £9

Sausage, mash or fries with peas and gravy £9

Battered fish and fries with homemade mushy peas £9

Cheese burger, fries and salad £9 **please ask for gluten free bun**

## **Desserts**

Sticky toffee pudding with butterscotch sauce and Purbeck vanilla bean ice cream £8 (Kids £4.50)

Today's brownie £8 (Kids £4.50)

Affogato £6 (*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 £12.50 **please ask for gluten free crackers**

A selection of sorbets or ice creams £2.50 per scoop

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

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*