

# Gluten Free Sunday Menu

Sunday menu served 12pm to 8pm

## Sharing Starters

Whole baked Camembert with rosemary and pomegranate glaze served with warmed homemade bread and onion marmalade. £16 **Ask for gluten free bread**

Marinated olives, extra virgin olive oil and balsamic vinegar. **Ask for gluten free bread** £7

## Starters

Pancetta, Gorgonzola and sweet potato salad, served with pecan nuts and an apple cider vinegar and maple syrup dressing £9/17

Smoked salmon mousse, cucumber and dill cream fraiche, warmed homemade bread **Ask for gluten free bread** £11

Today's soup. **Ask for gluten free bread** £7

## Roasts

**All of our gravy is gluten free, as is the cauliflower cheese. Yorkshire pudding and stuffing must be removed for gluten free dishes**

Overnight slow roasted sirloin of beef, gravy £20

Overnight slow roasted shoulder of lamb, gravy £20

Overnight roasted shoulder of pork, gravy £18

Roast chicken breast, gravy £17

Lentil & vegetable roasted loaf, red wine gravy £16

*All roasts are served with roast potatoes, maple glazed carrots, cauliflower cheese and seasonal vegetables*

**Please see our specials board for daily specials**

## Mains

Wiltshire maple roasted ham, fried eggs, hand cut chips, garden peas and baby leaf salad £14

Today's fresh fish in beer batter with hand cut chips, homemade mushy peas and tartare sauce £16

Pancetta, Gorgonzola and sweet potato salad, served with pecan nuts and an apple cider vinegar and maple syrup dressing £9/17

## Burgers

Beef burger, toasted brioche bun, baby gem, tomato and gherkin, served with bacon jam, fries and baby leaf salad £15 **Ask for gluten free burger bun**

Cauliflower, red lentil and curried tahini burger, toasted brioche bun, baby gem, tomato and gherkin served with saffron aioli, fries and baby leaf salad £14 **Ask for gluten free burger bun**

*Add smoked streaky bacon, mature cheddar or stilton for a £1 each*

## Sides

Fries £4  
Cheesy fries £5  
Hand cut chips £4  
Cheesy hand cut chips £5  
Creamy mashed potato £4.50  
Buttered greens £4.50  
Dressed house salad £5

## Sunday Kids and lighter bites

**All of our gravy is gluten free, as is the cauliflower cheese. Yorkshire pudding and stuffing must be removed for gluten free dishes**

Overnight slow roasted sirloin of beef, gravy £10  
Overnight slow roasted shoulder of lamb, gravy £10  
Overnight roasted shoulder of pork, gravy £9  
Roast chicken breast, gravy £9  
Lentil and vegetable roasted loaf, red wine gravy £8

*All roasts are served with roast potatoes, maple glazed carrots, cauliflower cheese and seasonal vegetables*

Wiltshire maple roasted ham, fried egg, baked beans and fries £9  
Sausage, mash and peas with gravy £9  
Battered fish and fries with homemade mushy peas £9  
Cheese burger, fries and salad £9 **Ask for gluten free burger bun**  
4oz minute sirloin steak, peas and fries £12

## Desserts

Sticky toffee pudding with butterscotch sauce and vanilla ice cream £7.50  
Today's brownie and ice cream or sorbet £7.50  
Selection of ice creams, sorbets and vegan ice creams £2 per scoop **Not salted caramel**  
Local English cheeses, pear chutney and crackers £12 **Change to gluten free biscuits**

**Please see the specials board for today's brownie**

## Kids desserts

Sticky toffee pudding, butterscotch sauce and vanilla ice cream £4  
Today's brownie and ice cream or sorbet £4  
Ice cream or sorbet £2 per scoop **Not salted caramel**

**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.**