



Gluten Free Menu

Nibbles

Marinated Olives (v) 3.50

Brunch

[Served 11-3pm]

Allotment Breakfast 8.95

Herb Sausages, Bacon, Egg, Mushrooms, & Gluten Free Toast

Foraged Mushrooms on Gluten Free Toast (v) 6.50

Pan Fried Mushrooms on Toast with Walnut Pesto

Eggs

Benedict Poached Eggs, Bacon, Hollandaise Sauce & Gluten Free Toast 6.50

Supreme Poached Eggs, Smoked Salmon, Avocado & Gluten Free Toast 7.50

Omelette with Sundried Tomatoes Walnut Pesto, Mushrooms & Crumbly Lancashire Cheese (v) 6.00

Sides

Mixed Seasonal Greens 2.50

Green Salad 3.50

Hand Cut Thick Chips 2.50

Hand Cut Fries 3.00

Sweet Potato Chips 3.50

Chips & Gravy 4.50



Sandwiches

[Served 12-7pm]

Tomato & Mushroom Toastie (ve) 5.50

Worcester Sauce, Tomatoes, Mushrooms & Walnut Pesto
Add Barbers Cheddar 1.00

Pulled Cheshire Beef 7.00

With Avocado & Herb Mayonnaise and Mixed Leaf
Add Blue Cheese 1.50

Roasted Chicken & Apple 7.00

Oven Roasted Chicken Breast, Candied Apple, Onion, Walnuts & Wensleydale

Ham Hock and Mustard 6.50

With Baby Gem and Crumbly Lancashire Cheese

Add Fresh Salad 1.00

Add Thick Cut Chips 1.50

Add Chips & Salad 2.00

Add Sweet Potato Chips 2.00

All on Gluten Free Bread

Food Worth Sharing...

Ploughman's Lunch Board

Selection of Three Cheeses (please ask staff for current cheeses), Gluten Free Crackers, Apple, Celery, Walnuts, Homemade Chutney of the Week, Pickled Vegetables with Mushroom Pate

1 Person 8.00 2 People 13.99 4 People 19.99

***All food is prepared in house and is subject to availability**

**Please let us know if you have any allergies or require information on ingredients used in our dishes*
A discretionary service charge of 10% will be added to tables of 10 or more*



Starters

Soup of the day (ve) 4.50

Served with Gluten Free Bread

Wild Mushroom & Sherry Pate (ve) 6.50

With Gluten Free Toast & Homemade Chutney

Mini Ploughman's 5.50

Selection of Three Cheeses (please ask staff for current cheeses), Gluten Free Crackers, Apple, Celery, Walnuts, Homemade Chutney of the Week, Pickled Vegetables with Mushroom Pate

Mains

Braised Feather Blade Steak 15.50

Spinach, Wild Mushrooms & Pumpkin Puree

Baked Whole Cauliflower (ve) 12.50

Hazelnut & Rosemary Brittle, Roasted Purple Potatoes

Ham Hock Temptation 13.50

Samphire, Creamy Potato, Onion Topped with Slow Cooked Ham Hock

Burgers

Venison, Juniper & Bacon Burger 12.50

Sloe Gin & Pear Relish, Pickled Vegetables, Smoked Northumbrian Cheese, Mixed Leaf

Chargrilled Cauliflower Steak Burger (ve) 10.50

Sloe Gin & Pear Relish, Heritage Tomato, Pickled Vegetables, Mixed Leaf

All Served on a Gluten Free Burger Bun

Add Thick Cut Chips 1.50

Add Hand Cut Fries 2.00

Add Sweet Potato Chips 2.50

