

**PLEASE INFORM STAFF IF  
YOU ARE ORDERING FROM THE  
GLUTEN FREE MENU**

**Gluten free starters**

Our classic homemade Thai fishcake panfried,  
and finished  
with creamy sweet chilli sauce 5.95

Panfried King prawns with sweet chilli dip  
and salad garnish 6.95

Grilled goat's cheese salad with balsamic  
dressing 5.95

Brie, bacon and roasted pinenut salad 5.95

**Gluten Free Mains**

10oz Sirloin - 19.95  
Served with roasted new potatoes, tomato and  
mushrooms

10oz thick horseshoe gammon  
served with egg or fresh pineapple,  
roasted new potatoes, mushroom, tomato and  
peas 12.95

Free range chicken breast  
wrapped in streaky bacon  
and topped with brie, cheddar or stilton and  
finished in a white wine sauce 14.95

Cajun chicken salad with bacon and our caesar  
dressing 13.95

Seabass fillets with king prawns and lime and  
dill beurre blanc 15.95

Grilled salmon on a bed of tumeric rice finished  
with a parsley and white wine sauce 15.95

Our homemade Thai fishcakes with creamy  
sweet chilli sauce 12.95

**IF YOU HAVE A FOOD ALLERGY  
OR DIETRY REQUIREMENT  
PLEASE INFORM A MEMBER OF  
STAFF. NOT ALL INGREDIENTS  
ARE LISTED ON MENU.**

**Vegetarian Starters**

Roasted pine nut and brie and  
fresh basil salad  
with our house  
plum dressing 5.95

Battered brie wedges  
with cranberry sauce 5.95

Crispy tempura battered goat's cheese  
served on a bed of mixed leave  
s and fresh herbs finished with  
balsamic vinegar 5.95

**Vegetarian Mains**

Brie , roasted pinenut and fresh  
basil salad with  
thyme roasted new  
potatoes 10.95

Beer battered halloumi chips  
and peas 11.95

Thai vegetable curry served  
with tumeric rice  
and mini naan  
breads 11.95

Tempura battered goats cheese  
on a mixed leaf and herb salad  
finished with balsamic vinegar  
and new  
potatoes 10.95

*\*Most vegetarian dishes can be adapted to vegan*

**PLEASE INFORM STAFF IF YOU ARE ORDERING  
FROM THE GLUTEN FREE MENU AS  
PREPARATIONS ARE DIFFERENT ON MOST MENU  
ITEMS..**

**CHIPS AND ROSTI ARE AVAILABLE WHICH ARE  
GLUTEN FREE, BUT THESE ARE COOKED IN  
FRYERS WHERE GLUTEN HAS BEEN COOKED.**

**MOST SPECIALS ARE GLUTEN FREE - JUST ASK**