



GLUTEN FREE MENU

Starters

- Soup of The Day with Toasted Bread 5.00
Shetland Mussels, Shallots, White Wine Cream 7.00/14.00
Heritage Beetroot, Grilled Goats Cheese, Pickled Walnuts, and Watercress 6.00
Beetroot Cured Salmon, Crème Fraiche and Leaves 7.00

Sharing Plates

- Greek Platter: Feta, Pitta, Falafel, Mint Yogurt, Hummus, Roast Peppers, Olives 9.50
Whole Baked Rosemary and Honey Camembert, Toast & Chutney 9.50
Fish Platter - Fried Squid, Beetroot Cured Salmon, Prawn and Crayfish Cocktail, Selsey
Crab Pate, Toast, Tartar Sauce 14.00

Pub Classics

- Pan Fried Haddock, Chips, Tartar, Lemon & Crushed Peas 13.00
100% Beef Steak Burger, Bacon Jam, Monterey Jack Cheese, Gherkin & Chips 13.00
BBQ Glazed Baby Back Ribs, Chips, Slaw and Salad 16.50
Flat Mushroom, Grilled Mediterranean Vegetables and Mozzarella and Chips 11.50
Lemon and Herb Half Roast Chicken, Chips, Salad, Aioli 13.00
Seafood, Risotto, King Prawns, Squid, Selsey Crab, Clams, Mussels 16.00
Braised Lamb Shank, Tomatoes, Root Vegetables, Red Wine Jus and Mashed Potatoes
16.50
Roast Butternut Squash, Caramelised Shallots, Beetroot, Toasted Kale & Seeds and
Ricotta Winter Salad £11.50

Steaks

- 8oz Sirloin Steak £20.00
8oz Rump Steak £15.00
7oz Fillet Steak £26.00

With Peppercorn Sauce, Mushrooms, Slow Roast Tomato, Salad and Chips

Sides - all £3.00

*Honey Roast Vegetables, Olives, Buttered Greens, Mixed Salad, Hand Cut Chips,
French Fries, Buttered New Potatoes*

Please Advise on all allergies before ordering