

# Gluten Free Menu

## NIBBLES

Black & Green Olives  
Marinated in Rosemary & Garlic Oil  
**5.95**

Honey & Mustard Glazed Sausages, Hp Sauce  
**8.50**

## STARTERS

Pan fried Button Mushrooms in Garlic, Shallot & Herb  
Butter, Gluten Free Bread to Dip  
**7.50**

Pulled Pork & Bury Black Pudding Croquettes, Apple  
Compote, Mustard Cider Sauce  
**8.50**

Homemade Pheasant & Pine Nut Meatballs in a  
Roasted Tomato, Lemon & Basil Sauce  
**7.95**

Seafood Cocktail, Buttered Gluten Free Bread  
& Cocktail Sauce  
(Smoked Salmon, North Atlantic Prawns, Smoked Mackerel)  
**8.95**

Crispy Whitebait with Tartare Sauce & Lemon Wedge  
**7.95**

## MAINS

Homemade Steak & Ale Casserole, Creamy Mash,  
Mixed Green Vegetables, Proper Beef Gravy  
**19.50**

Cartmel Valley Venison Burger, Garstang Blue  
Cheese, Red Onion Marmalade, Salad, Coleslaw,  
Potato Wedges  
**18.50**

Slow Roasted Shoulder of Gloucestershire Old Spot  
Pork, Crispy Hash Browns, Sage & Onion Stuffing,  
Roasted Carrots & Parsnips, Pork Gravy  
**19.50**

Creamy Fish & Leek Pie  
Topped with Cheesy Mashed Potato,  
(Salmon, Prawn, Haddock & Hake)  
**18.95**

Panfried Cod Loin, Butterbean & Puy Lentil  
Casserole, Crispy Serrano Ham, Seasonal Greens  
**18.95**

Pan Roasted 8oz Sirloin Steak, French Fries,  
Grilled Tomato, Mushroom & Brandy Sauce  
**28.50**

Panfried Chicken Supreme, Lyonnaise Potatoes,  
Savoy Cabbage with Bacon & Onions, Broccoli Florets  
Tarragon & White Wine Sauce  
**17.95**

Roasted Tomato, Red Lentil & Chickpea Curry  
with Pilau Rice  
**15.95**

**Before Ordering, Please Inform a Member of Staff About  
Any Food Allergies or Intolerances**

# Gluten Free Menu

## DESSERTS

Apple Crumble with Granola Topping, Custard  
**8.50**

Homemade Meringue with Fruit Compote,  
Black Cherry Ripple Ice Cream  
**8.50**

White Chocolate, Malibu & Pistachio Nut Mousse,  
Blueberry Compote, Mango Sorbet,  
Passionfruit Sauce  
**8.50**

Warm Frangipane Tart, Fresh Strawberries,  
Raspberry Coulis, Vanilla Ice Cream  
**8.50**

Selection of Walling's Ice Cream  
**8.50**

Cheese Slate served with Homemade Fruit Chutney.  
Grapes, Apple Slices, Gluten Free Oatcakes  
**9.50**

## COFFEE & TEA

Cafetiere Coffee for one 3.20

Americano 2.50

Cappuccino 2.80

Espresso/Double 2.10/2.45

Latte 2.80

Extra Shot .60

Espresso Macchiato 2.50

Mochaccino 2.95

---

Pot of Tea for one 2.40

Decaffeinated Tea 2.40

Earl Grey 2.50

Darjeeling Tea 2.50

Pure Assam 2.50

Peppermint 2.50

Pure Camomile 2.50

Green Tea 2.50

Fruit Tea Selection 2.50

Hot Chocolate 3.95

Before Ordering, Please Inform a Member of Staff About  
Any Food Allergies or Intolerances

**Please ask for our selection of Liqueurs &  
Whisky if you fancy an after-dinner tippie!**