



# ALL-DAY DINING

GLUTEN FREE MENU

## STARTERS

- PARMA HAM SALAD** 7.50  
shaved parmesan, wild rocket, black pepper, pickles
- KING PRAWN BUN** 8.50  
black sesame, grilled lettuce, bean sprouts, spicy prawn mayo
- TORTILLA NACHOS** 8.20  
guacamole, jalapeño, pico de gallo, Montgomery cheddar & mustard fondue, sour cream, coriander cress
- ROAST DELICA PUMPKIN KEBAB** 8.00  
gluten free bread, radicchio, pomegranate, melassa, sesame, Za'atar labneh, extra virgin olive oil

## SNACKS

- MARINATED OLIVES** 4.00  
fried crostini
- GLUTEN FREE BUN** 4.00  
extra virgin olive oil

## MAINS

- NAKED NHOW BEEF BURGER** 11.00  
dry aged Angus beef burger, smoked bacon, lettuce, mature cheddar, relish, tomato, red onion, gherkin  
+ triple cooked chips 4.00
- BAKED FILLET OF COD** 15.55  
minted peas, tartare sauce, lemon, watercress, triple cooked chips
- ROAST PORCHETTA** 18.50  
triple cooked roast potatoes, rocket, roast garlic aioli, salsa verde, rosemary jus, crackling puffs

## SIDES

- TRIPLE COOKED CHIPS** 4.00  
+ parmesan and truffle 1.50
- BUTTERED BROCCOLI** 5.00  
garlic and chives
- MIXED LEAF SALAD** 3.50  
lemon dressing

## DESSERTS

- BACON & VANILLA SUNDAE** 6.50  
smoked bacon & vanilla soft serve, blackberries, candied hazelnuts, wood sorrel
- MACAROON & CHOCOLATE ICE CREAM SANDWICH** 6.50  
port glazed black figs, orange & cinnamon custard, chocolate crumble, tarragon
- CHEESE PLATE** 9.00  
blue stilton, warm carrot cake bun, bramley apple & ginger compote
- ICE CREAM & SORBET** 1.50 per scoop  
please ask for today's flavours

### FANCY A DRINK WITH YOUR MEAL?

ask a member of the team for the bar menu and take your pick!