

## Gluten-Free Menu

### Gluten-Free Bottled Ale

Old Speckled Hen 5%	(500ml)£4.80
Green King IPA 3.6%	(500ml)£3.70

### Starters

#### Today's Freshly Made Soup

£6.95

#### Terrine of Suffolk Ham

*Spiced pineapple chutney, sweet mustard dressing*

£7.50

#### Prawn Cocktail

*Marie Rose sauce & gluten-free bread*

£7.50

#### Terrine of Smoked Salmon

*Horseradish butter, avocado, caviar*

£7.95

#### Pistachio Falafel (v)

*Winter slaw & hummus*

**Starter £6.95**

**Main Course £13.95**

## Main Courses

### **Grilled Fillet of Scottish Haddock**

*Boiled potatoes, garden peas & tartar sauce*

**£12.95**

### **Roast Norfolk Chicken Breast**

*Creamed potato, wild mushrooms, fine beans, coarse grain jus*

**£14.95**

### **10oz Grilled Rib-Eye Steak**

*Cooked to your liking & served with potato, rocket, sun blushed tomato & parmesan salad  
with peppercorn sauce (optional)*

**£21.95**

### **Burgers**

*Garnished with mixed leaves, tomato chutney in a gluten free bun & served with chips*

Char Grilled Chicken Breast £11.50

Imperial Beef Burger £10.95

To add smoked dapple cheese: £1.25

To add bacon: £1.50

## Desserts

### **Banana Bavarois**

*Toffee sauce, milk sorbet*

**£6.95**

### **Lemon Panna Cotta**

*Lemon gel, pistachio ice cream*

**£6.95**

### **Apple Crumble**

*Vanilla ice cream*

**£6.95**

### **Bakewell Tart**

*Vanilla ice cream*

**£6.95**

### **A Selection of Cheese**

*Chutney, grapes & oatcakes*

**£8.00**