

Gluten free MENU

The following dishes are made without gluten containing products.
Menu descriptions do not include all ingredients. If you have any dietary requirements,
please ensure you order with a member of our management team.

**Due to the way our food is prepared it is not possible to guarantee the
absence of allergens in our meals and we do not make a 'free from' claim.**

Please note dish specifications on this menu may vary from the main menu.

STARTERS

STILTON & PEPPERCORN MUSHROOMS V

*Roasted Portobello mushrooms on garlic bread topped with
creamy peppercorn sauce and Stilton*

RED PEPPER & TOMATO SOUP V

Served with a gluten free roll

CHICKEN TIKKA SHASHLIK

*A tikka marinated chicken skewer drizzled with mint
yoghurt and kachumber salad*

BAKED MINI CAMEMBERT V

*Oozing cheese topped with fig chutney and served with
toasted bread*

SWEET POTATO FALAFEL BITES VG

*Delicately spiced sweet potato, chickpea, and tomato
falafels with apricot for a hint of sweetness, served with
tomato chutney*

CHICKEN LIVER PÂTÉ

*Laced with Scotch whisky and served with fig chutney and
toasted bread*

DESSERTS

LEMON MERINGUE ROULADE

*Hand rolled crunchy meringue layered with cream and
tangy Italian lemon curd, served with red berry compote
and pouring cream*



CHEESECAKE

*Creamy vanilla cheesecake loaded with cream, crushed
Cadbury Crunchie and toffee and chocolate sauces*

MAKE YOUR OWN SUNDAE

*Three scoops of dairy ice cream, finished with cream and a
chocolate flake. Choose from Madagascan Vanilla,
Creamy Strawberry and Triple Chocolate*

ALSO AVAILABLE

Dairy-free vanilla bean ice-cream VG

LUNCHES

SEE MAIN MENU FOR SERVICE TIMES

HAM, EGG & CHIPS

Hand carved ham with house chips and two fried eggs

TUXFORD CHICKEN

*Chicken breast topped with Portobello mushrooms,
creamy peppercorn sauce and crumbled Stilton, served
with roasted new potatoes and buttered spring vegetables*

VEGETABLE PENANG VG

*Cauliflower, green beans, mangetout, peppers and lime
leaves in an aromatic Penang coconut curry, served with
steamed white rice*

CHICKEN TIKKA SHASHLIK

*A tikka marinated chicken skewer with mixed leaf
salad drizzled with mint yoghurt and served with fries*

POSH PIGLETS

*Two pigs-in-blankets with bubble & squeak mash,
garden peas and rich gravy, topped with onion chutney*

ROAST OF THE DAY

*Today's roast meat with buttery mash, roasted new
potatoes, seasonal vegetables and our rich gravy*

FILLED ROLLS

**Two gluten free rolls served with your choice of
fries or homemade red pepper & tomato soup**

NEW YORK DELI

*Sliced pastrami, Emmental cheese, gherkins, fresh
rocket and mayonnaise*

CHICKEN & BACON

With chunky cranberry sauce and rocket

CRISPY HALLOUMI V

*Golden halloumi with roasted red peppers, rocket and
sweet chilli sauce*

PUB CLASSICS & WINTER WARMERS

TUXFORD CHICKEN

Grilled chicken topped with a Portobello mushroom, creamy peppercorn sauce and Stilton, with roasted new potatoes and winter greens

CHICKEN & BACON SALAD

Warm chicken & bacon on a mixed leaf, sunblush tomato, cucumber and red onion salad
Please note this is without Caesar dressing

NEW YORK CHICKEN

Grilled chicken breast topped with smoky bacon, melted cheese and BBQ sauce, served with fries and coleslaw

POSH PIGS

A trio of premium pigs-in-blankets with bubble and squeak mash, garden peas and rich gravy, topped with caramelised onion chutney

BEEF SHORT RIB

Tender beef braised in red wine, garlic & thyme, served with creamy horseradish mash and buttered greens, finished with rich beef jus

SWEET POTATO CHANA SAAG VG

Roasted sweet potato in a mild spinach & chickpea curry, served with steamed rice

AROUND THE WORLD

CHICKEN TIKKA SHASHLIK

Two tikka marinated chicken skewers drizzled with mint yoghurt on a mixed leaf, sunblush tomato & red onion salad, served with a side of fries

MOROCCAN FALAFEL SALAD VG

A hearty salad of mixed leaves, sunblush tomato & red onion topped with sweet potato & apricot falafels and tomato chutney, served with a side of fries

KASHMIR LAMB SHANK

Slow cooked lamb shank smothered in a rich onion & tomato Kashmir curry sauce with toasted cashews and black onion seed rice

MARSALA CHICKEN

Chicken breast smothered in a creamy wild mushroom and Marsala wine sauce, served with a medley of roasted new potatoes, courgette, cherry tomatoes and butternut squash

VEGETABLE PENANG VG

Cauliflower, green beans, mangetout, peppers and lime leaves in an aromatic coconut sauce with white rice

SPANISH SEABASS

Pan-fried seabass on a hearty Spanish chorizo & butterbean ratatouille, finished with parsnip crisps and dressed watercress

SIGNATURE STEAKS

All our steaks are topped with garlic & herb butter and served with house chips and dressed sunblush tomato, cucumber, red onion and mixed leaf salad.

10oz RUMP

10oz SIRLOIN

16oz RUMP

10oz GAMMON

Topped with a fried egg or grilled pineapple ring

BLACK & BLUE RUMP

Prime 10oz rump topped with a roasted Portobello mushroom, crumbled Stilton and creamy peppercorn sauce

MIXED GRILL

Prime rump steak, butcher's gammon, grilled chicken and two premium sausages, topped with a fried egg

BURGERS

All our burgers are served with gem lettuce, fresh tomato, sliced red onion and chilli jam in a rustic bun with fries and homemade coleslaw.

CHEESE & BACON

Our gourmet beef burger topped with smoky bacon and melted cheese, finished with tangy gherkins

BLACK & BLUE

Our gourmet beef burger topped with roasted mushroom, Stilton and caramelised onion chutney

CAMEMBERT & BACON

Our gourmet beef burger loaded with melting Camembert, smoky bacon and cranberry sauce

THE SWISS CHEESE

Our gourmet beef burger topped with roasted mushroom and Emmental & Cheddar cheeses

SPICY DIABLO

Our gourmet beef burger topped with spicy pepperoni, sliced pastrami, melted cheese and a generous drizzle of sriracha hot sauce

CRISPY HALLOUMI V

Golden halloumi drizzled with sweet chilli sauce, topped with roasted red pepper and cucumber ribbons

SUNDAY CARVERY

Feast on your choice of

**TOPSIDE OF BEEF, ROAST NORFOLK
TURKEY AND HONEY GLAZED GAMMON**

Please speak with a member of staff about today's carvery accompaniments and we will serve these directly from the kitchen to prevent cross-contamination at the self-serve area.