

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

Chicken Tikka Shashlik

Chicken skewer marinated in tikka spices served on house salad with mint yoghurt dressing

NEW Baked Lamb Ragu

Slow cooked in a rich tomato sauce, topped with melted mozzarella and chilli pesto, served with toasted bread

Creamy Stilton Mushrooms **V**

Roasted mushrooms served on garlic bread in our homemade creamy Stilton sauce

NEW Sharing Brie **V**

A large pot of melted brie topped with caramelised onion chutney and toasted bread **12.95**

LIGHTER LUNCHES

Served Monday to Saturday 12pm - 5pm

Chicken Tikka Shashlik

A chicken skewer marinated in tikka spices, drizzled with mint yoghurt and with fries and salad

NEW Posh Piglets

Two homemade pigs-in-blankets served with bubble & squeak mash, garden peas and gravy, topped with caramelised onion chutney

Ham, Egg and Chips

A pub classic - hand carved ham with house chips and two fried eggs

Stilton Mushroom Chicken

Grilled chicken served with bubble & squeak mash and mixed vegetables with our homemade creamy Stilton & mushroom sauce

PUB CLASSICS

New York Chicken

Grilled chicken topped with bacon, cheese and BBQ sauce, served with skinny fries and coleslaw

Chicken Tikka Shashlik

Two chicken skewers marinated in tikka spices, drizzled with mint yoghurt and served with fries and salad

Cod & Chips

Baked cod fillet served with house chips, mushy peas and tartare sauce

Halloumi 'Fish & Chips' **V**

Grilled halloumi served with house chips, mushy peas and sweet chilli jam

Stilton & Mushroom Chicken

Grilled chicken breast in a creamy Stilton & mushroom sauce, topped with crumbled Stilton and served with bubble & squeak mash and mixed seasonal vegetables

SIDES

Skinny Fries **V VG** **3.50**

House Chips **V VG** **3.50**

Garlic Bread **V** **2.95**

Cheesy Garlic Bread **V** **3.95**

Buttered Mushrooms **V** **2.95**

STEAKS & GRILLS

All our steaks are hand cut by our butcher, grilled to order and finished with Maldon sea salt.

Served with house chips and sunblush tomato & rocket salad

10oz Prime Rump

Topped with garlic butter

10oz Signature Sirloin

Topped with garlic butter

NEW 16oz Prime Rump

Topped with garlic butter

The Wexford

A prime 10oz rump topped with creamy peppercorn sauce and melted Stilton

NEW New York Strip

A prime 10oz Sirloin topped with BBQ sauce and melted mozzarella and cheddar

Mixed Grill

Rump steak, gammon, chicken breast and two pork sausages, topped with a fried egg

10oz Gammon

Topped with your choice of a fried egg or grilled pineapple ring

Homemade Steak Sauces

Stilton & Mushroom, Creamy Peppercorn or Rich Red Wine Gravy

WINTER TREATS

NEW Posh Pigs

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

NEW Lamb Rump

Cooked pink, served with buttery mashed potato, fresh seasonal vegetables and rosemary & red wine jus

BURGER BAR

All our burgers are served with salad in a gluten free bun with fries and house slaw

Cheese and Bacon Burger

Our classic beef burger topped with bacon, cheese, chilli jam and pickled gherkin

Brie Big-Stack

Our classic beef burger loaded with oozing brie and finished with chunky cranberry sauce

Black & Blue Burger

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

NEW Chicken, Brie and Cranberry

Grilled chicken topped with melting brie and chunky cranberry sauce

Grilled Halloumi Burger

Topped with sticky chilli jam

SUNDAY CARVERY

*Feast on your choice of
**Topside of Beef, Roast Norfolk
Turkey and Honey Glazed Gammon**
served to order from our Carvery*

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

DESSERTS

Lemon Meringue Roulade

Hand rolled meringue layered with cream and Italian lemon curd, served with cream **4.95**

Cheesecake

Creamy vanilla cheesecake loaded with cream, crushed Cadbury Crunchie and toffee and chocolate sauces **4.95**

Create Your Own Sundae

Delicious dairy ice-cream topped with cream and a flake. Choose from Double Chocolate, Madagascan Vanilla, Strawberries & Cream and Salted Caramel **4.95**