GLUTEN FREE MENU

Please mention GF when ordering

STARTERS

Hummus £4.95

Middle eastern spices and herbs, served with gluten free bread

Halloumi Fries £5.95

With a yoghurt dip made with herby yoghurt dip, seasoned with cumin and sesame seeds, topped with fresh coriander and fresh pomegranate seeds

Bruschetta £5.95

King prawns, chorizo and cherry tomato on toasted gluten free bread, with fresh coriander and leaves

Chorizo £7.95

Juicy chucks of locally sourced chorizo, braised slowly with shallots in red wine, garlic cloves and a little honey, served with gluten free bread for mopping up the sauce

CHICKEN LIVER PARFAIT £5.95

With hints of nutmeg, brandy, madeira, garlic and thyme, served with chef's fruity cranberry butter and gluten free bread

Jackfruit Croquettes £5.95

Pulled pork like texture jackfruit mixed with lightly spiced potato, pan fried, served with mixed leaves and barbeque sauce

GLUTEN FREE MENU

Mains

BEEF BOURGUIGNON £12.45

slow braised beef, red wine, beef stock, chestnut mushrooms, shallots, chanteney carrots & crispy bacon served with spiced red cabbage and homemade mashed potato

Brandy Chicken £13.95

Pan fried chicken breast with bubble and squeak, mixed greens, honey roasted parsnip and smoked bacon, served with a creamy brandy, garlic and mushroom sauce

FISH AND CHIPS £12.95

Sustainable haddock fillet, hand battered to order, homemade chunky chips served with mushy peas, homemade tartare sauce and lemon

OLD HALL BURGER £11.95

Homemade with locally sourced beef, onions and seasoned to taste, served in gluten free bread, lettuce, fresh tomato and burger relish

Sandwiches

all served in gluten free bread, served with french fries and dressed salad leaves

BEEF DIP tender slices of beef topside, cooked in caramelised onion gravy £10.95

Fish Butty haddock fillet strips, homemade tartare sauce £9.95

CHICKEN MELT chicken breast, chorizo, buffalo mozzarella and spinach £10.95

Brie & Bacon (available as vegetarian option without bacon) gooey brie and grilled streaky bacon served with red onion marmalade £10.95

G.M.T goats cheese, pan fried mushrooms and truffle oil £9.95