



GLUTEN FREE

*Christmas
Gastropub*

STARTERS

Roasted Butternut Squash Soup £6
Toasted pumpkin seeds, turmeric yoghurt,
gluten-free bread, cultured butter. (v)

Cured and Torched Mackerel £7
Pickled fennel, mussel purée.

Squid Ink Risotto £8
Crispy squid, fried almonds and garlic.

Spiced Beetroot and Braised Leek Salad £7
Toasted walnuts, pomegranate dressing. (v)

MAINS

Traditional Roast Turkey £15
Pig in blanket, roast potatoes, pork and cranberry
stuffing, winter vegetables, gravy.

Red Wine Braised Beef Cheek £18
Mashed potato, Jerusalem artichoke purée and crisps,
tender-stem broccoli, braising jus.

Salmon Fillet £18
Peas a la française, roasted new potatoes, pickled mussels,
herb oil.

Roasted, Pickled and Raw Cauliflower £16
Butterbean and roasted garlic mash, cauliflower leaf salsa,
lemon oil. (v)

8oz Beef Burger £17
Smoked bacon, cheddar cheese, beef tomato, shredded
iceberg, burger sauce, hand cut chips.

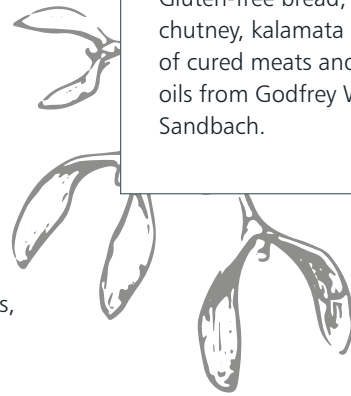
SHARING PLATES

From The Farm £15
Pigs in blankets with honey mustard
dip, spiced pan fried chicken breast
with katsu curry sauce, truffle and
Parmesan chips.

From The Sea £15
Crispy squid with roasted garlic aioli,
smoked salmon pate with gluten-
free bread, whitebait with tartare
sauce.

From The Land £15
Chickpea hummus with gluten-free
bread, halloumi fries with cranberry
sauce, Jerusalem artichoke crisps
with thyme salt.

From The Deli £14
Gluten-free bread, red onion
chutney, kalamata olives, selection
of cured meats and cheese and
oils from Godfrey Williams & Son,
Sandbach.





Christmas Steakhouse

GLUTEN FREE

MAINS

All steaks are served with slow roasted field mushroom and plum tomato, garlic and pepper skin on fries, and a sauce of your choice.

8oz Beef Fillet Steak £31

Rich in flavour with fine and lean texture, recommended medium-rare.

9oz Dry Aged Ribeye Steak £28

Flavour from this cut comes from the high fat content, recommended medium.

10oz Prime Rump Steak £23

Fantastic cut because of its intense marbling, recommended medium-rare.

8oz Sirloin Steak £25

A great cut of lamb for steak and naturally rich in flavour, recommended medium.

7oz Venison Steak £30

A lean game meat with a deep colour and rich flavour, recommended rare.



SHARING STEAK

20oz T-Bone Sharing Steak £60

Served initially rare, this steak is served on a lava stone, giving you the freedom to cook your own steak at your table. Accompanied with a sauce of your choice, slow roasted field mushroom and plum tomato, wild mushrooms, tiger prawns and truffle parmesan chips.

SIDES

Truffle Parmesan Chips

Garlic and Pepper Fries

Tender-stem Broccoli fried

almonds & garlic

Wilted Spinach

Dressed House Salad

£4 Each

SAUCES

Triple Peppercorn

Bearnaise

Red Wine Jus

Creamed Stilton

Roasted Garlic and Herb Butter

£3 Each

If you have an allergy or intolerance, please speak to a member of staff before you order food and drinks.