

THE CYDER HOUSE INN

GLUTEN FREE MENU

STARTERS & NIBBLES

Campagnola Pitted Green Olives - <i>Sicilian seasoned in chilli. herbs & olive oil (ve)</i>	5
Toasted Gluten Free Bread - <i>chimichurri butter (ve)</i>	5
Crispy Fried Bang Bang Prawns - <i>sumac onions. rainbow chillies. sesame seeds. coriander.</i>	12
Roasted Cherry Tomato Houmous (ve)- <i>gluten free bread (ve)</i>	8
5/10/15 Crispy Maple & Bourbon BBQ Chicken Wings - <i>spring onions</i>	9/15/18
Salt & Pepper Squid - <i>smokey ranch dressing. lime. chilli. coriander</i>	9
Sautéed Mushrooms On Toast (ve)- <i>wild mushrooms in garlic cream sauce. gluten free toast. chives.</i>	9
Onion & Cyder Soup (ve) - <i>rich onion soup with a dash of cyder. gluten free bread</i>	9
Hot Honey Halloumi (v)- <i>grilled halloumi topped with hot honey. chilli flakes. sumac onion salad.</i>	9

MAINS

Cyder Battered Fish & Chips - <i>homemade tartar sauce. pea & mint puree. skin on chunky chips</i>	19
Battered Banana Blossom (ve) - <i>homemade tartar sauce. pea & mint puree. skin on chunky chips</i>	18
4oz. 8oz. 16oz Rump Steak - <i>charred gem lettuce. caesar dressing. parmesan. skin on chunky chips.</i>	16/24/36
add peppercorn & brandy sauce	3
Cheese Beef Burger (trace)- <i>gluten free bun. smokey ranch. onion straws. lettuce. tomato. house seasoned fries</i>	18
add smoked streaky bacon	3
add another 6oz beef patty	5
Korean BBQ Fried Chicken Burger - <i>boneless crispy fried thigh. gluten free bun. buttery Korean BBQ sauce. gochujang slaw. pickles. lettuce. house seasoned fries</i>	18
Impossible Burger (ve) - <i>gluten free bun. truffle aioli. onion straws. applewood cheese. lettuce. tomato. house seasoned fries</i>	18
add another grilled impossible patty	5
Sticky Salt & Pepper Fried Chicken - <i>boneless buttermilk fried chicken thigh pieces. coated in a sweet and spicy sticky sauce. peppers. onions. chillies. served with rice & prawn crackers</i>	18
Cheddar Bay Fish Pie - <i>a reinvented classic. pollock. salmon & king prawns bound in a rich cheese velouté. served with tenderstem broccoli.</i>	19
Cape Malay Curried Lamb Shank - <i>South African inspired lamb shank. slow cooked in yoghurt and authentic spices served with rice. gluten free bread & a tomato and onion sambal</i>	28

SIDES

Skin on Chunky Chips (ve)	5	Onion Straws (ve)	5
House Seasoned Skin on Fries (ve)	5	Garlic Seasonal Vegetables (ve).....	5
Truffle Aioli & Parmesan Skin on Fries (ve)	7	Watercress Mixed Salad (ve).....	5
Garlic Bread (ve).....	5	Cheesy Garlic Bread (v).....	6
Tenderstem Broccoli. Soy & Chilli (ve).....	6		

Whilst we pride ourselves on homemade food. some products we buy in may contain traces of gluten.
If you have any concerns. please speak with your server before ordering any of our dishes.

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SANDWICHES & SMALLER PLATES

s e r v e d 1 2 - 3 , m o n d a y t o s a t u r d a y

Croque Monsieur - <i>crème fraiche topping. ham. cheese. house seasoned fries. watercress</i>	14
Croque Madame - <i>crème fraiche topping. ham. cheese. fried egg</i>	12
Gammon. Egg & Chips - <i>6oz steak. fried egg. house seasoned fries</i>	12
Double Gammon Egg & Chips - <i>two 6oz steaks. fried egg. house seasoned fries</i>	17
Fish Finger Sandwich - <i>toasted gluten free bread. battered haddock "fingers". tartar sauce</i>	12
Steak Sandwich - <i>toasted gluten free bread. garlic butter. rocket. peppercorn sauce</i>	15
Vegan Open Sandwich (ve) - <i>gluten free bread. roasted tomato houmous. rocket. battered cauliflower bites. pine nuts. tomato salsa & basil oil</i>	14

SUNDAY ROASTS

Striploin of Beef - <i>gluten free Yorkshire pudding</i>	22
Roast Pork Shoulder - <i>gluten free Yorkshire pudding</i>	18
Roast Chicken Supreme - <i>gluten free Yorkshire pudding</i>	18
Mixed Vegetable Roast <i>gluten free Yorkshire pudding</i>	16

all served with garlic & rosemary roast potatoes. seasonal veg and unlimited gluten free gravy

DESSERTS

Affogato (ve) - <i>vanilla or honeycomb ice cream. espresso coffee</i>	6
Don Pedro (v) - <i>boozy South African milkshake. choose from amarula cream or kahlua</i>	9
Black Forest Chocolate Mousse (ve) - <i>layers of berry compote and rich chocolate mousse. fresh raspberries</i>	8

ICE CREAMS & SORBETS

2 p e r s c o o p

Vanilla	Rum & Raisin	Cherry & Amaretti
Chocolate	Strawberry	Honeycomb (ve)
Banana & Butterscotch	Mango Sorbet (ve)	Blackcurrant Sorbet (ve)