

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>olive oil & balsamic (ve)</i>	5
Black Olive Tapenade - <i>garlic & herb gluten free bread (ve)</i>	6
Roasted Garlic & Black Onion Seed Hummus - <i>garlic & herb gluten free bread (ve)</i>	6
Cheesy Patatas Bravas - <i>spiced tomato sauce. garlic aioli. spring onion (v)</i>	9
5/10/15 Crispy Coated Chicken Wings - <i>buffalo sauce. spring onion</i>	9/15/18
Salt & Pepper Squid - <i>smokey ranch dressing. lime. chilli. coriander</i>	9
Soup Of The Day - <i>ask your server for todays flavour</i>	9
Burrata & Parma Ham - <i>roasted cherry tomatoes. rocket. basil oil</i>	12
Bang Bang Cauliflower (ve)- <i>red chilli. spring onion. sesame. coriander</i>	8

MAINS

Cyder Battered Fish & Chips - <i>homemade tartar sauce. pea & mint puree. skin on chunky chips</i>	18
Battered Banana Blossom (ve) - <i>homemade tartar sauce. pea & mint puree. skin on chunky chips</i>	17
4oz. 8oz. 16oz Rump Steak - <i>chunky chips. salt & pepper corn on the cob</i>	16/23/36
add a Sauce - <i>peppercorn & brandy - cowboy butter</i>	3
Cheese Beef Burger (trace)- <i>gluten free bread. smokey ranch. onion straws. lettuce. tomato. fries</i>	18
add smoked streaky bacon	3
Katsu Fried Chicken Burger - <i>boneless crispy fried thigh. gluten free bread. lettuce. aioli. fries</i>	18
Redefine Meat Burger (trace) (ve) - <i>gluten free bread. smokey ranch. onion straws. lettuce. tomato. fries</i>	18
Hot Honey Half Chicken - <i>roasted marinated chicken. fries. watercress & sweet drop peppers</i>	20
Vietnamese Pork Chops - <i>two marinated 6oz pork chops. rice. nuoc cham dip. pickled cucumber salad</i>	19
Butternut & Asparagus Salad (ve) - <i>rocket. kale. pomegranate. bell peppers. toasted seeds & vinaigrette</i>	17
Duck Poke Bowl - <i>Edamame. carrot. pickled cucumber & bean sprouts. Shishito peppers. pineapple and chilli dressing</i> ..	18

SIDES

Skin on Chunky Chips (ve)	5	Onion Straws (ve)	5
Skin on Fries (ve)	5	Garlic Seasonal Vegetables (ve)	5
Rosemary Sea Salt Skin on Fries (ve)	6	Watercress Mixed Salad (ve)	5
Garlic Bread (ve)	5	Cheesy Garlic Bread (v)	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

served 12 - 3, monday to saturday

Croque Monsieur - <i>crème fraiche topping. ham. cheese. fries. watercress</i>	14
Croque Madame - <i>crème fraiche topping. ham. cheese. fried egg</i>	12
Gammon, Egg & Chips - <i>6oz steak. fried egg. fries</i>(double gammon & double egg 5).....	10
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
Brunch Sandwich - <i>Bacon. egg. smashed avocado. rocket. toasted seeds</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
<i>all served with garlic & rosemary roast potatoes. seasonal veg and unlimited gluten free gravy</i>	

DESSERTS

Affogato (ve) - <i>vanilla or honeycomb ice cream. espresso coffee</i>	6
Don Pedro - <i>boozy South African milkshake. choose from amarula cream or kahlua</i>	9
Rhubarb & Ginger Cheesecake (ve) - <i>blackberry sorbet</i>	9
Blackcurrant tart (ve) - <i>blackcurrant mousse. biscuit base. mango sorbet</i>	8
Basil & lemon posset - <i>baked white chocolate</i>	8

ICE CREAMS & SORBETS

2 per scoop

Vanilla	Vegan Vanilla (ve)	Cherry & Amaretti
Chocolate	Strawberry & Clotted Cream	Honeycomb (ve)
Banana & Butterscotch	Mango Sorbet (ve)	Passionfruit Sorbet (ve)