

# 2 Course Set Menu £17.95

## Non Gluten Options

We can Not guarantee our dishes do not contain traces of Gluten  
as they may be stored, prepared or cooked in an area with other Gluten containing products

### STARTERS

#### Non-Gluten Sticky Chicken

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

#### Non-Gluten Belly Pork Bites

In chefs own sweet hoi sin BBQ sauce, served with salt & pepper pickled slaw & toasted sesame seeds

#### Non-Gluten Gambas Pil Pil £1.95 extra

King prawns, olive oil, coriander, tomato, chillies, garlic & lime, served with salad

#### Non-Gluten Chorizo & Garlic Mushrooms (V)

Fresh mushrooms sautéed with chorizo in garlic butter, finished with fresh parmesan

### MAIN COURSE

#### Non-Gluten Chicken Cacciatore

Chicken breast cooked with tomatoes, peppers & onions, finished with Pecorino cheese, served with today's fresh vegetables & potatoes

#### Non-Gluten Blue Cheese & Ham Pasta

Gluten free pasta, Slow roasted ham hock, mushrooms, garlic & red onion, stilton cheese & crème fraiche

#### Non-Gluten Chicken & Chorizo Pasta

Gluten free pasta, Chicken breast pieces & chorizo sausage cooked in our own tomato ragu with chillies, garlic & onion, finished with fresh wild rocket & balsamic syrup

#### Non-Gluten Mediterranean Seabass £2.50 extra

Grilled fillets of seabass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction

#### Non-Gluten Carbonara

Gluten free pasta, Traditional pasta dish with pancetta, egg, black pepper & parmesan

#### Allergens Notice

Some of our menu items contain nuts, peanuts, seeds, gluten, egg, crustaceans & other allergens.

Despite our best efforts, due to our cooking environment, and as many of our ingredients have been prepared in other factories/premises, we cannot guarantee that these allergens are not present in any other dish or food that we serve

As flour is used throughout service and we do not have a separate Gluten Free fryer. We cannot guarantee our dishes are gluten free

We understand the dangers to those with severe allergies, so please speak to a member of staff who may be able to help you make an alternative choice.

Whilst every effort has been made to remove them, fish/seafood may contain bone/shell

# 2 Course Set Menu £17.95

## Vegan Options

### STARTERS

#### Sticky Vegetables

Fresh vegetables cooked in a sweet, sticky, chilli coating, served with chef's rice salad

#### Tomato & Basil Bruschetta

Ciabatta rubbed with garlic & olive oil, topped with chopped tomatoes & fresh Basil

#### Mushroom Pil Pil

Fresh Mushrooms, olive oil, coriander, tomato, chillies, garlic & lime, served with toasted ciabatta

#### Salt & Pepper Green Beans

Fine green beans sautéed in salt & pepper seasoning with peppers & onions, served on a crunchy pickled salad, finished with sweet soy

### MAIN COURSE

#### Vegan Fajitas

Cajun spiced vegetables on a sizzle platter with peppers & onions, served with flour tortillas, vegan cheese, salsa & guacamole

#### Basil & Pine Nut Pasta

Fine green beans, cherry tomatoes & peppers sautéed with rosemary & chillies, tossed with penne pasta, chef's fresh ragu sauce, chopped fresh basil, olive oil & pine nuts

#### Vegan Fig Pizza

Brushed with olive oil, fresh garlic & rosemary, topped with fresh figs, roasted red peppers, rocket, red onion, toasted pine nuts & balsamic syrup

#### Roasted Mediterranean Veg Pizza

Pizza Sauce, Garlic, Vegan cheese, roasted Mediterranean vegetables & Balsamic syrup

#### Penne Roquito

Penne pasta tossed with olive oil, garlic, sweet & spicy roquito pepper pearls, cherry tomatoes, onion, hot chilli sauce & sliced jalapeños, topped with fresh wild rocket

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