GLUTEN FREE

BREAKFAST
Weekends til Noon

Full Breakfast 7.50
Best back bacon, two poached free range eggs, sauteed potatoes, mushroom, cherry vine tomatoes,gluten free toast

Full Vegetarian (v) 7.50
Two poached free range eggs, haloumi cheese, wilted spinach, sauteed potatoes, mushrooms, vine tomatoes, gluten free toast

Salmon & Scrambled 6.50
Thick cut Wye Valley smoked salmon, scrambled free-range eggs, gluten free toast

Salmon, Avocado and Eggs 8.50
Thick cut Wye Valley smoked salmon, ripe avocado, poached free range eggs, country style potatoes, red watercress and gluten free toast

Eggs &...
Two poached free-range eggs on gluten free toast, with house Hollandaise sauce and
Wye Valley Smoked Salmon 6.50
Wilted Spinach (v) 6.50

Bacon Bap 4.50
Best back bacon in a seeded bap.

BRUNCH
Mon to Sat til 5pm

Full Breakfast 7.50
Best back bacon, two poached free range eggs, sauteed potatoes, mushroom, cherry vine tomatoes,gluten free toast

Full Vegetarian (v) 7.50
Two poached free range eggs, haloumi cheese, wilted spinach, sauteed potatoes, mushrooms, vine tomatoes, gluten free toast

Salmon, Avocado and Eggs 8.50
Thick cut Wye Valley smoked salmon, ripe avocado, poached free range eggs, country style potatoes, red watercress and gluten free toast

Today's Homemade Fritatta 8.00
An Italian-style oven baked omelette, with today's filling, fresh green salad, house dressing and gluten free toast

STEAK & WINE
11.50
Five-ounce UK-Reared Steak, Mixed Leaf, Fries And A Glass Of Wine
Monday-Friday Noon-5pm*
*Not available Bank Holidays

LIGHT LUNCHES
Today's Homemade Soup (v) 5.50
with gluten free bread

Thick Cut Smoked Salmon 6.80
Wye Valley smoked salmon with sour cream, caper berries, cornichons, red onion, mixed leaf and gluten free bread

Crumbled Goats Cheese (v) 6.50
Wiltshire Rosary goat's cheese, maple roasted fresh figs, walnuts, mixed leaf, gluten free bread and balsamic glaze

SANDWICHES
Village Bap 7.75
Fresh, char-grilled breast of chicken and best back bacon, egg mayonnaise, lettuce and tomato triple decker on a toasted gluten free seeded bap, with a fresh green salad

Fish Finger 7.75
Homemade fish fingers from fresh pollock, with tartare sauce and mixed leaf on gluten free bread, with a fresh green salad

SIDES
Sweet Potato Fries* 3.50 **Shoestring Fries*** 3.00

Corn On The Cob 3.50 **Mixed Salad** 3.50 **Butter & Chive New Potatoes** 3.50

*FRIES - Our fries contain no gluten however traces can appear due to the production process, new potatoes or a mixed salad are always available as an alternative.
NGCI - We do not operate a gluten free kitchen. Gluten free refers to dishes only having non gluten containing ingredients (NGCI). If you have any queries regarding allergies or intolerances please speak to your server.

All items may contain traces of nuts or other potential allergens. Please ask your server for advice.
A discretionary service charge of 10% will be added to groups of six or more.

Please see reverse for allergy, NGCI information & *Info

GLUTEN FREE

TO START

Chilli Beef Nachos (For Two) 13.00
Shredded beef steak slow cooked with Mexican spices and tomato on corn tortilla chips, and topped with a blend of melted cheese and jalapenos, with guacamole, sour cream and fresh tomato salsa

Today's Homemade Soup (v) 5.50
with gluten free bread

STEAKS AND GRILLS

Prime, tender, farm-assured UK-reared steaks, with red watercress, roasted vine tomatoes, grilled flat mushroom and shoestring fries*. Choose from our selection of homemade sauces - Peppercorn, Dorset Blue Vinny cheese or House 16-ingredient butter

Eight-Ounce Sirloin Steak 18.00
Ten-Ounce Rib Eye Steak 21.00

Surf & Turf 5.00
Add a skewer of BBQ Tiger Prawns

Blandford Pork Loin 15.00
A large (min 14-ounce) double loin of bone-in, farm-assured Blandford pork, with an Aspall Suffolk cyder and wholegrain mustard sauce, roasted vine tomatoes, celeriac and apple slaw, and shoestring fries*

Sticky Beef Salad 13.50
Sweet soy-glazed strips of warm UK reared steak on a crunchy Asian slaw, with honey roast peanuts & green beans

SKEWERS

With a skewer of roasted Mediterranean vegetables, homemade houmous and tsatsiki, mixed leaf salad, fresh tomato and gluten free breads

Moroccan Spiced Lamb 16.50
Chicken and Spicy Chorizo 14.50
Haloumi Cheese (v) 13.00

SIDES

Sweet Potato Fries* 3.50 **Shoestring Fries*** 3.00
Corn On The Cob 3.50 **Mixed Salad** 3.50
New Potatoes 3.50

ICE CREAM & SUNDAES

Iced Eton Mess 6.00
Strawberry ice cream and raspberry sorbet with crushed meringue, cream, raspberry compote, fresh strawberries and wafer

Gluten Free Cakes
Available

Ice Creams & Sorbets
Vanilla, Chocolate, Strawberry, Salted Caramel, Honeycomb, Mint Choc Chip ice creams
Lemon, Mango, Raspberry sorbets
1 scoop 2.00, 2 scoop 3.50, 3 scoop 5.00

Thick Cut Smoked Salmon 6.80
Wye Valley smoked salmon with sour cream, caper berries, cornichons, red onion, mixed leaf and gluten free bread

Crumbled Goats Cheese (v) 6.50
Wiltshire Rosary goat's cheese, maple roasted fresh figs, walnuts, mixed leaf, gluten free bread and balsamic glaze

BBQ

All served with roasted cherry vine tomatoes, coleslaw, mixed leaf salad, corn on the cob and shoestring fries*

Rack Of Ribs 16.50
Whole rack of tendersweet, slow cooked baby back ribs in house barbecue sauce.

BBQ Combo 15.00
Half rack of slow cooked baby back ribs and whole chargrilled chicken breast in house barbecue sauce.

BBQ Chicken 13.50
Whole, butterfly-cut fillet of fresh chicken in barbecue sauce.

FISH & SEAFOOD

All served with fries*, fresh tomato salsa and a fresh avocado salad.

Pan Seared Fresh Salmon Fillet 14.00
Skewered Char-grill Tiger Prawns 15.00

THE BURGER COLLECTION

Eight-ounce burgers handmade on the premises to our own recipe from farm-assured UK beef, cooked medium and served in a toasted gluten free bun with iceberg lettuce, beef tomato, red onion, cucumber, gherkin, house burger sauce, coleslaw and shoestring fries*

Classic 10.50
Our classic eight-ounce burger. Enjoy it "as is" or build it up from the toppings menu

The Reef Encounter 12.00
Best back bacon and smoked Applewood Cheddar

Dorset Blue 12.00
Melted Dorset Blue Vinny cheese and homemade red onion marmalade

Tex Mex 12.50
A topping of shredded beef steak slow-cooked with Mexican spices and tomato, melting nacho cheese

Reuben 12.50
Pastrami, melting Swiss cheese and American mustard

Falafel (v) 10.50
Homemade balls of falafel, with rocket and tsatsiki

Chicken 10.50
Fresh char-grilled chicken breast topped with guacamole.

The 16 Oz 3.50
Double the burger! Add an extra eight ounce patty to any burger

GO NAKED: NO BUN. EXTRA SALAD. NO CHARGE.