

# GLUTEN FREE MENU

## **LIGHT LUNCH served 12 noon until 5.30 pm**

One Round of Welsh Rarebit & Ham Hock on Gluten Free Toast with a Soft Poached Egg served with Dressed Mixed Leaf **£8.95**

Large Prawn Cocktail with Gluten Free Bread **£7.95**

Brie & Spinach Frittata **£8.95**

Ham & Cheddar Ploughman's **£12.95**

## **APPETISERS**

Vegetarian Soup of the Day with Gluten Free Roll & Gluten Free Croutons **£6.50**

Gluten Free Bread with Olive Tapenade, Roasted Garlic, Balsamic & Olive Oil **£7.50**

Cromer Crab, Mixed Leaf Salad, Lemon **£8.95**

Whipped Brie Brulee served with Crispy Maple Bacon, Cranberry Glaze, Gluten Free Bread **£7.95**

Pickled Pear, Caramelized Walnut & Stilton Cheese Salad, Balsamic Glaze **£7.25**

## **MAIN COURSES**

Confit of Gressingham Duck Leg, Orange, Ginger Jus, Crushed New Potatoes & Vegetables **£14.95**

Free Range Norfolk Oven Roast Chicken Breast, Creamy Mash, Vegetables, Rich Red Wine Jus **£14.95**

Chilli Bowl - Corn Tortillas, Avocado Guacamole, Raw Red Onion, Melted Cheese, Crème Fraiche **£12.95**

Roman Camp Steak Burger Topped with Cheddar Cheese, Gherkins, Onion Rings & Hand Cut Chips (Gluten Free Bun) **£12.95**

Spinach, New Potato, Borlotti Bean Curry with Salad (V) **£13.95**

28 Day Aged 10oz Rib Eye Steak with Pesto Gratin Tomato, Hand Cut Chips, Flat Mushroom & Dressed Rocket **£19.95**

Why not add a Sauce? Choice of Cognac & Peppercorn  
Or Rich Red Wine Jus **£3.00**

## **DESSERTS**

Mixed Fruit Pavlova **£6.75**

Raspberry Wine Jelly & Lemon Posset **£6.75**

Vanilla OR Banoffee OR Honeycomb Ice Cream topped with Salted Caramel Sauce **£6.75**

Cheese Board Moat Farm Mature Cheddar, Cropwell Stilton & Brie with Homemade Chutneys & Gluten Free Crackers **£7.50**