Lunch Menu – Gluten free - Vegan

2 courses £15.95 or 3 courses 18.95

Gluten free and vegan items are highlighted. Dishes can be served without dairy for vegan. We have gluten free bread and we can cook the chips in the oven for gluten free options.

Starters

Soup of the day, **garlic croutons, fresh bread** (GFR,VE – Ask for VG option)

Watercress salad, poached pear, walnuts, **blue cheese**, mustard dressing (GF,VE,VGR)

Avocado mozzarella salad, cos lettuce, cherry tomatoes, basil oil (GF, VE)

Belgian fishcakes, coleslaw, andalouse sauce

Bruxelles parfait, chicken liver, red currant, **warm bread**, apricot & ginger chutney (GFR)

Mains

Chicken Caesar salad, **garlic croutons**, parmesan, Caesar dressing (GFR)

Black quinoa salad, broccoli, green beans, asparagus, avocado, carrots, red onion (GF,VG)

Poached egg on **toast**, smoked salmon, crushed avocado, Hollandaise sauce (GFR)

Pork and leek sausages, stoemp, broccoli, gravy

Steak & **Frites** with garlic butter, *served pink* (GFR)

Desserts

Chef's choice cheesecake with summer berry compote (VE)

Chocolate brownie, salted caramel ice cream, caramel sauce (,VE)

Mango or blackcurrant sorbet (GF,VG)

Salted caramel, vanilla, chocolate or pistachio ice cream (GF,VE)

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Sandwiches

Served with a choice of chips or salad

Grilled halloumi and roasted red pepper **sandwich** (GFR, VE)	£7.50
Chicken & streaky bacon **sandwich**, tomato, cos lettuce (GFR)	£8.25
Steak **sandwich**, caramelised onion, watercress salad, mustard, *served pink* (GFR)	£9.95

Stoemp is Belgian mash with swede, carrot and parsnip. Please speak to our staff if you have severe allergens concerns.
(GF) = Gluten Free, (VE) = Suitable for Vegetarian, (VG) = Suitable for Vegetarian & Vegan
(GF**R**, VE**R**, VG**R**) = available on **R**equest