



## Gluten free

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The following a la carte dishes are either gluten free (gf) or contain some elements that can be adapted on request to accommodate a gluten free diet. Please feel free to ask your table host for a more detailed description.

### Starters

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<b>Coronation chicken</b>	£7.95
Reg Johnson's chicken, curried pea, mango, pickles	
<b>Pate &amp; toast</b>	£6.75
Vanilla & fig chutney, gluten free toast	
<b>Crispy duck</b>	£7.75
Smoked Goosnargh duck, pickled ginger	
<b>Prawn &amp; crab cocktail</b>	£7.95
Spiced Cornish crab, tomato jelly, apple crisps	
<b>Spring garden salad (v)</b>	£6.00
Globe artichoke, white truffle, minted peas	
<b>Tartare</b>	£7.00
West coast salmon, cured monkfish, horseradish	
<b>Fish mousse</b>	£7.50
Cornish sardines, smoked mackerel, black olive	

### Mains

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<b>Welsh rarebit</b>	£19.50
Wild Scottish salmon, Cornish crab, Morecambe Bay shrimp	
<b>Posh fish &amp; chips</b>	£18.50
Sea bass, cod cheek, chip shop "curry sauce"	
<b>Spring lamb casserole</b>	£18.95
Duo of swale dale lamb, peas, mint & feves	
<b>Lancashire hot pot</b>	£17.95
Duo of Swaledale lamb, red cabbage	
<b>Duck a la Orange</b>	£18.50
Reg Johnson's duck	
<b>Surf &amp; turf</b>	£19.50
Grange farm pork, scallops, tandoori spice	
<b>Coq au vin</b>	£15.75
Goosnargh chicken, Cheshire bacon, King oyster mushrooms	

### Grills

Dry aged 28 days Waterford House Farm beef

<b>Butcher's steak (served medium rare)</b>	£14.95
<b>10oz rib-eye steak</b>	£21.50
<b>8oz sirloin steak</b>	£20.50

### Desserts

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<b>Rhubarb and custard</b>	£6.50
Yorkshire, iced vanilla and walnut	
<b>Burnt English cream</b>	£6.50
"Gooseberry fool", hazelnut & ginger ice cream	
<b>Local artisan cheeses</b>	Choice of 3 £6.95/or 6 £12.50
Pendrills selection, quince jelly	
<b>Ice cream selection</b>	£5.50
Selection of homemade ice cream & sorbet	