

Dog & Partridge - Gluten Free Sunday Menu

Starters

Homemade soup of the day with crusty bread & butter (v)	4.95
Pate, toasted bread & butter, side salad & chutney	5.95
Prawn cocktail with marie-rose sauce	7.95
Garlic & chilli prawns, with warm bread	8.50
Caramelised onion & goats cheese tart, rocket & balsamic (v)	7.95

To Share

Bread & mixed olives, cretan olive oil & balsamic (v) 6.50

Baked camembert, home-made chutney, crusty bread & salad (v) 12.95

The Main Event

	Standard / Small
A Trio of Roast meats, a slice of each; Beef, Lamb & Pork	13.95
Rolled Leg of English Lamb	13.95 / 8.95
Loin of Orchard Farm Pork	12.95 / 8.95
Sirloin of English Beef, served medium rare	14.95 / 9.45
Homemade Mixed Pepper & Apricot Nut Roast with hot Cranberry Sauce (v)*	12.95 / 8.95

Served with roast potatoes, homemade Yorkshire pudding, parsnip, 3 vegetables, homemade gravy, all the trimmings & complimentary cauliflower cheese on the standard plate.

Extra Slice of Meat £2.00 Extra side of Cauliflower Cheese £2.75

*Contains a mix of nuts: Almonds, Peanuts and Walnuts

Roast Meat Baguettes

A warm crusty white GF baguette generously filled with your choice of roast meat.

Loin of Pork	9.45
Leg of Lamb	9.95
Sirloin of Beef	10.45

Served with roast potatoes, parsnip, all the trimmings, coleslaw & gravy

See our Specials Board for Today's Chef Specials

Food Allergies & Coeliac

If you have an allergy, or a special dietary requirement, please inform your server. Allergen details are available on request