

## GLUTEN FREE *Festive Menu*

### STARTERS

**CRAB, PRAWN & PINK GRAPEFRUIT COCKTAIL**  
Avocado, baby gem lettuce, samphire and zesty citrus yoghurt dressing

**SMOKY BARBECUE WINGS**  
Buttermilk ranch dressing

**TOMATO & BASIL SOUP V**  
Vegetable crisps, balsamic glaze and toasted bread

**BAKED CHEDDAR MUSHROOMS V**  
Creamy Cheddar cheese & spinach sauce, with toasted bread

### THE STEAK EXPERIENCE

*by the Masters of Steak*

**30 DAY AGED PRIME STEAK**  
Served with parsley butter, mashed potato or crushed baby potatoes, balsamic beef tomato and a slice of our famous onion loaf. Then it's down to you to be the master of your steak and choose your steak sauce and wedge dressing

**RUMP 8OZ**  
**SIRLOIN 8OZ** | £4 supplement  
**RIBEYE 12OZ** | £7 supplement  
**FILLET 8OZ** | £9.50 supplement

**Choose your steak sauce**  
Beef Dripping Sauce | Porcini Mushroom & Black Garlic | Rich Bordelaise\* | Three Peppercorn\*\* | Classic Béarnaise\*

**Choose your wedge dressing**  
Bacon & Honey Mustard | Long Clawson Stilton & Blue Cheese | Garlic Mayonnaise & Grana Padano

### MAINS

**HAND-CARVED TURKEY**  
Hand-carved turkey breast, smoked beef dripping roast potatoes, lemon & thyme stuffing in bacon, carrots, Brussels sprouts and a rich gravy

**BUTTERNUT SQUASH RISOTTO VE**  
Tenderstem broccoli and baby spinach, topped with Violife Greek-style block and root vegetable crisps

**GRILLED SALMON FILLET\***  
White wine, Prosecco & seafood sauce, baby potatoes, samphire, tenderstem broccoli and spinach

### SIDES

ENJOY ANY OF THE 3 SIDES BELOW FOR £10

Smoked Beef Dripping Roast Potatoes 3.50  
Spiced Red Cabbage & Apple VE 3.50  
Garlic Button Mushrooms V 3.50  
Garlic Sautéed Greens V 4.50  
Onion Loaf VE 3.95

### DESSERTS

**RASPBERRY, COCONUT & VANILLA PANNA COTTA VE**  
Topped with a sweet raspberry compote  
*Recipe specially created by Jacek Fajkowski from Miller & Carter Gloucester*

**BRAMLEY APPLE & RHUBARB CRUMBLE VE**  
Served with vegan custard (VE) or vanilla bean ice cream (V)

**ICE CREAM V**  
A choice of three ice creams, served with rich Belgian chocolate sauce and your choice of vanilla bean, double chocolate or strawberry ice cream

**STICKY TOFFEE PUDDING V**  
Rich salted butterscotch sauce and vanilla bean ice cream

Our gluten free Festive Menu is available all day Sunday to Friday and 12 - 5pm on Saturdays. Served from 18th November to 24th December 2021.

This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). \* Please be aware that this dish contains Wheat & Barley - containing gluten at a level of no more than 20 ppm.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

\* = this dish contains alcohol. Weights stated are approximate uncooked weights.