



GLUTEN FREE MENU

Starters

CHEFS HOMEMADE SOUP OF THE DAY. Served with GF bread 6.25

PRAWN COCKTAIL. Marie Rose sauce, GF bread 7.95

CHEFS PATE. Served with rocket garnish and red onion chutney and GF toast 6.55

Mains

HAND CUT GAMMON HAM. Served with Triple cooked chips and 2 fried eggs 11.95

HAND CUT GAMMON STEAK. Served with fries, mushroom, confit tomato, peas, fried egg 12.95

SIRLOIN STEAK. Served with fries, flat mushroom, confit tomato & peas 19.95

Burgers

all served with gherkin in a brioche bun, salad garnish & fries

Inn On The Ponds double burger with cheddar cheese 14.95

Chargrilled beef burger 12.95

Chicken burge. 12.95

Jerk chicken burger 12.95

Mushroom & halloumi burger 12.95

Sides

Fries, Triple Cooked Chips, Sweet Potato Fries, Fried Halloumi all at 3.25

Seasonal Vegetables, Seasonal Side Salad both at 2.50

Cheesy Chips 4.50

Desserts

CHOCOLATE BROWNIE. With ice cream, custard or cream 6.25

FRESH STRAWBERRIES & CREAM. As it says, fresh strawberries & cream 6.25

CHOCOLATE BROWNIE SUNDAE. With vanilla ice cream & chocolate sauce 6.25

CHEESECAKE. With ice cream, custard or cream 6.25

CHOCOLATE & ORANGE TART. With ice cream, custard or cream 6.25

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know in advance.

Fish dishes may contain bones. All weights are approximate when uncooked.

Written allergy information is available on request. V Suitable for vegetarians VG Suitable for vegans GF Gluten Free