# NO-GLUTEN CONTAINING MENU 

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are $100 \%$ free from gluten. Please ensure a member of the team is aware you are ordering from our No-Gluten Containing Menu.

## STARTERS

## Houmous \& Bread (VE)

Red pepper houmous with Ezme dressing, seeds, fresh mint \& toasted no-gluten-containing bread (422kcal)

## Nachos (V)

Spiced tortilla chips with nacho cheese sauce, Barbers vintage Cheddar guacamole, sour cream, salsa and jalapeños
(1190kcal, serves 2)

## Pan Fried Prawns \& Chorizo ${ }^{\dagger}$

With no-gluten-containing bread with British
rapeseed oil, grilled lemon \& pea
shoots (463kcal)

## Sweet Potato with Smashed Avocado (VE)

Roasted sweet potato wedges with spicy smashed avocado and pea shoots (446kcal)


## MAINS

## Cheese \& Bacon Burger

A seeded no-gluten-containing bun
filled with lettuce and coleslaw topped with aged beef patty, Beechwood smoked streaky bacon \& mature Cheddar cheese, served with jacket potato and house relish (1240kcal)

## Flat Iron Steak

28 day matured flat iron steak with jacket potato \& butter, blistered vine cherry tomatoes, salsa verde and pea shoots (906kcal)

Pulled Mushroom Chilli (VE)
A pulled mushroom chilli served with parsley \& basmati rice, smashed avocado
\& a spicy herb garnish (797kcal)
Fresh Garden Salad (VE)
Dressed rocket with roasted sweet potato wedges, spring onions, cucumber, pickled watermelon and fresh mint (259kcal)

Add marinated chicken (269kcal)
or grilled halloumi (268kcal)

## SANDWICHES

## Chicken \& Bacon Sandwich

Chicken breast and Beechwood smoked streaky bacon bound in mayo served in seeded no-gluten containing bread ( 544 kcal )

Mature Cheddar Toastie (V)
No-gluten-containing bread with Barber's 1833
Vintage Cheddar (491kcal)

## Adults need around 2,oookcal a day

