

Gluten free MENU

STARTERS

CHICKEN TIKKA SHASHLIK

A tikka marinated chicken skewer drizzled with mint yoghurt and served on salad with fresh pico de gallo salsa 5.95

STILTON & PEPPERCORN MUSHROOMS v

Roasted Portobello mushrooms on garlic bread topped with creamy peppercorn sauce and crumbled Stilton 6.50

WARM GOATS CHEESE v

Dressed with honey and pomegranate pearls, served on toasted bread with balsamic onion confit 6.50

SHARING NACHOS v

Tortilla chips smothered with nacho cheese sauce, topped with jalapeños, chunky guacamole, fresh salsa and sour cream 10.95
Add pulled beef brisket & bean chilli 2.50

LIGHTER LUNCHES

SEE MAIN MENU FOR SERVICE TIMES

HAM, EGG & CHIPS

Served with house chips and two fried eggs 8.95

TUXFORD CHICKEN

Grilled chicken topped with a roasted mushroom, creamy peppercorn sauce and crumbled Stilton, with new potatoes and seasonal vegetables 9.95

SWEET POTATO & SPINACH TART vg

Topped with red onion marmalade and sunflower & pumpkin seeds, served with fries and salad 9.50

ROAST OF THE DAY

Served with buttery mash, seasonal vegetables and rich gravy 9.95

SUNDAY CARVERY

FEAST ON YOUR CHOICE OF

TOPSIDE OF BEEF, NORFOLK TURKEY

AND HONEY GLAZED GAMMON

OR SWEET POTATO & SPINACH TART vg

Please speak with a member of staff about today's carvery accompaniments and we will serve these directly from the kitchen to prevent cross-contamination at the self-serve area.

REGULAR 13.95 LARGE 15.95

The following dishes are made without gluten containing ingredients. If you have any dietary requirements, please ensure you order with a member of our management team.

Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a 'free from' claim.

Please note dish specifications on this menu may vary from the main menu and descriptions do not include all ingredients.

PUB CLASSICS & SUNSHINE SPECIALS

NEW YORK CHICKEN

Grilled chicken breast topped with bacon, melted cheese and tangy BBQ sauce, served with skinny fries and coleslaw 12.50

VEGETABLE PENANG CURRY vg

Cauliflower, green beans, mangetout, peppers and lime leaves in an aromatic coconut sauce served with white rice and kachumber garnish 12.50

TUXFORD CHICKEN

Grilled chicken topped with a Portobello mushroom, creamy peppercorn sauce and crumbled Stilton, with buttered new potatoes and seasonal vegetables 13.95

SWEET POTATO & SPINACH TART vg

Topped with red onion marmalade and sunflower & pumpkin seeds, served with fries and garden salad 12.50

HONEY & GARLIC LAMB STEAK

Served pink with minted peas and broad beans, buttered new potatoes and Tenderstem, finished with crumbled feta and a garlic, chilli & herb dressing 16.50

TACOS

Two soft corn tortillas with your choice of filling, topped with homemade pico de gallo salsa, pickled red onion & fresh coriander, served with a side of fries.

CRISPY HALLOUMI v

With sweet chilli sauce 12.50

PULLED BEEF CHILLI

With sour cream 12.95

SIDES

SKINNY FRIES vg 3.95

HOUSE CHIPS vg 3.95

HALLOUMI CHIPS v 6.50

GARLIC BREAD v 4.50

CHEESY GARLIC BREAD v 4.95

GARLIC & THYME MUSHROOMS vg 3.95

BURGERS

All our burgers are served with gem lettuce, fresh tomato and tangy chilli jam in a rustic bun with fries and slaw

CHEESE & BACON

Our gourmet beef burger topped with bacon and melted cheese, finished with tangy gherkins 12.50

HOLY GUACAMOLE!

Our gourmet beef burger served on chunky guacamole, with warm goats cheese and balsamic onion confit 13.95

THE DIRTY COWBOY

Pulled beef chilli and nacho cheese sauce loaded on our gourmet beef burger 14.50

CRISPY HALLOUMI v

Golden halloumi drizzled with sweet chilli sauce, topped with roasted red peppers 11.95

BBQ CHICKEN & BACON

Grilled chicken topped with bacon, melted cheese and sticky BBQ sauce 12.50

CAJUN CHICKEN

Grilled cajun marinated chicken breast loaded with chunky salsa and finished with chive sour cream 12.95

STEAKS & GRILLS

Our multi award winning Blackgate steaks are dry-aged on the bone for 7 days and 28 day matured, then prepared, grilled and seasoned to perfection by our talented chefs.

All our steaks are served with house chips and a mixed leaf salad with sunblush tomato, cucumber & red onion.

10oz PRIME RUMP

Topped with garlic butter 15.95

10oz SIGNATURE SIRLOIN

Topped with garlic butter 20.95

BLACK & BLUE

Prime 10oz Blackgate rump topped with a roasted Portobello mushroom, crumbled Stilton and creamy peppercorn sauce 19.95

SIGNATURE MIXED GRILL

Prime rump steak, butcher's gammon, grilled chicken, garlic marinated lamb and two premium pork sausages, topped with a fried egg 21.95

10oz GAMMON

Topped with your choice of a fried egg or grilled pineapple ring 13.50

Add an extra fried egg or pineapple ring 80p

HOMEMADE SAUCES v

Blue Cheese or Creamy Peppercorn 3.50

GARDEN SALADS

A rainbow salad of mixed leaves, sunblush tomatoes, cucumber, beetroot slaw, quinoa, brown rice, kale, soybeans and red onion, with your choice of topping.

GRILLED CHICKEN & BACON

Finished with Gran Moravia shavings 11.95

Please note this is without Caesar dressing

CHARGRILLED STEAK

Prime rump steak with crumbled Stilton 13.95

WARM GOATS CHEESE v

Drizzled with honey and finished with pomegranate pearls and balsamic glaze 11.95

Enjoy me with nothing on! v_g

A generous bowl of our superfood garden salad 9.95

DESSERTS

MANGO & PASSIONFRUIT PANNA COTTA

The perfect taste of summer; creamy panna cotta topped with tangy passionfruit and mango coulis 5.95

TOFFEE ROULADE

Crunchy toffee meringue rolled with cream & toffee sauce, topped with pecan nibs and served with cream 5.95

ETON MESS PAVLOVA

A giant raspberry & white chocolate swirled meringue filled with cream, dairy vanilla ice-cream and fresh summer fruits, finished with tangy raspberry coulis 6.95

CHOCOLATE BROWNIE SUNDAE

A chocoholics paradise: Chocolate and vanilla ice-cream layered with cream and chocolate fudge brownie pieces, finished with milk chocolate sauce and a flake 5.95

CORNISH LEMON CRUNCH SUNDAE

Lemon crunch and vanilla ice-cream layered with cream and tangy lemon curd, finished with white chocolate shards 5.95

CREATE YOUR OWN SUNDAE

Dairy ice-cream topped with cream and a flake. Choose from: Madagascan Vanilla, Strawberries & Cream, Lemon Crunch and Double Chocolate 5.25

Dairy-free vanilla bean ice-cream also available v_g