

Gluten Free Menu

STARTERS & SMALL PLATES

Perfect as a starter or tapas

Marinated Olives (VG)

Halloumi Fries (V)

Crispy deep-fried halloumi with a sweet chilli dip

Prawnstar Martini

Cajun prawns, gem lettuce, sun blush tomatoes, guacamole, Cajun aioli & lemon

Hummus (V)

Served with roasted chickpeas, warm flatbread, olive oil & paprika dust

Whipped Feta (V)

Creamy whipped feta, with a hint of honey, topped with sun blushed tomatoes and pomegranate seeds, with a sprinkle of chives, served with gluten free bread

SHARERS TO START

Steak & Cheese Sharer

Flat iron steak (cooked pink), a whole wheel of melted camembert cheese, caramelised onion chutney and served with slices of crusty gluten-free bread to dip

Cheese Fondue Sharer (V)

A whole wheel of melted camembert cheese with fresh thyme & a drizzle of hot honey, served with slices of crusty gluten-free bread and caramelised onion chutney

Loaded Nacho Sharer (V) (VGA)

Nacho tortilla chips with mozzarella cheese, tomato salsa, guacamole, sour cream & jalapenos. Smother your nachos in a choice of either:

- Pulled Chipotle Chicken
- Vegetarian Chilli

(Available as vegan option also)

FROM THE FIRE Hanging Skewers

All our fresh hanging skewers are grilled over the flame

Fajita

Chicken Fajita hanging skewer with grilled peppers, red onions and tomatoes. Served with soft gluten-free tortilla wraps, lettuce, mozzarella cheese and a trio of sauces - guacamole, tomato salsa & sour cream

Chicken

Mildly spiced marinated chicken breast, peppers, red onion, tomato & lemon. Hung over oven baked skin-on fries, coriander house slaw & a pouring pot of melted garlic butter

Halloumi (V)

Chipotle glazed halloumi skewered with corn & peppers. Hung over oven baked garlic butter cajun skin-on fries, house slaw and a pot of chipotle sour cream

FROM THE BUTCHER

Steak

Our steaks are all premium 35-day aged & matured. Cooked over the flame in garlic oil and seasoned with black pepper and sea salt. All served with grilled tomato, garlic & thyme flat cap mushroom and oven baked fries.

8oz Flat Iron (*only to be cooked pink*)

10oz Rump

8oz Fillet

Add - Grilled Halloumi
Cajun Prawns

FROM THE GARDEN

Greek Salad (V)

A fresh mix of cucumber, cherry tomatoes, peppers, red onion & olives, with feta. Finished with olive oil and oregano

Halloumi & Falafel Salad (V)

Grilled halloumi with warm gluten-free falafel balls, dressed gem, roasted chickpeas, cherry tomatoes, cucumber & roquito

BURGERS

All of our burgers are served on a toasted Gluten-free brioche bun, with oven baked skin-on fries

Double Cheese

Two 4oz beef patties, American cheese, burger sauce, red onion & lettuce

The Grilled Chick

Grilled buttermilk marinated chicken breast, Monterey jack cheese, caramelised red onion, mayo, coriander house slaw & lettuce

**Why not add an extra beef patty
to your burger**

SIDES & SAUCES

Coriander House Slaw

Crusty Gluten Free Bread

Salsa

Guacamole

Chipotle Sour Cream

Tzatziki

Chilli Jam

Jalapenos

Please make your server aware of any allergies: V = vegetarian option | VGA = vegan option available