

THE WALNUT TREE

Gluten Free Menu

MAIN BOARD

STARTERS

Homemade Marinated Olives, Crusty Gluten Bread (ideal for two) £4.50

Homemade Soup of the Day with Gluten Bread £6.50

Roasted King Prawns in a Garlic, Chilli and Herb Butter, served with Gluten Free Bread £9.95.

Crispy Halloumi Fries, Dressed Mixed Leaves, Sweet Chili Dipping Sauce £6.95 GF*

Seafood Mornay, Poached Salmon, Cod & Prawns in a Light Cheese Sauce with Gluten Free Bread £8.95 /
£15.95

Peppered Smoked Salmon, Prawn Salad, Dressed Mixed Leaves,

Gluten Free Granary Bread & Butter £8.95 / £15.95

Baked Mini Camembert served with a Winter Spiced Red Onion Chutney, Gluten Free Bread £8.95

Sautéed Mushrooms & Smoked Bacon in a Garlic and Cream Sauce, Gluten Free Bread £6.95

MAINS

Slow Cooked Belly of Pork, Caramelised Onion, Crackling, Dauphinoise Potatoes, Jus £17.95

Char Grilled Medallions of Prime Fillet, Peppercorn Sauce £19.95

Confit of Duck Leg, Braised Red Cabbage, Dauphinoise Potatoes, Thyme Jus £17.95

Boeuf Bourguignon, Feather Blade of Beef cooked in Red Wine with Smoked Bacon, Roasted Shallots and
Mushrooms served with a Creamy Mash Potato £13.95

Roasted Fillet of Salmon, on a Bed of Mediterranean Vegetables, Sun Blushed Tomatoes Tapenade & Olive
£14.95

Slow Cooked Half Shoulder of Lamb, Marinated in a Garlic & Rosemary Jus £19.95

(Served with a choice of seasonal vegetables, new potatoes, chips GF or salad)*

Cod Loin, Chunky Chips, Mushy Peas, Homemade Tartare Sauce £14.95 GF*

GF* Cooked in a fryer that may contain traces of gluten.

DESSERTS

A Choice from our Desserts Menu

Some dishes may contain Nuts. Please let us know if you have any Allergies.