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GLUTEN FREE MENU

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When ordering from this menu please remind your waiting staff about your dietary requirement; for safety reasons.

ABOUT OUR FOOD

The provenance of our food and drink is important; food miles, guest enjoyment and supporting local communities are all considered when choosing suppliers and producers. We work with local and regional partners who supply only the best quality produce which can be traced from farm to plate in order to bring this menu to you.

STARTERS

Confit Chicken Thigh - 8.5
satay sauce, kimchi, toasted peanuts

Pickled Mackerel - 9
smoked mackerel pâté, apple, cucumber,
horseradish

Prawn & Crayfish Cocktail - 9.5
baby gem, avocado

Soup of the Day - 6
gluten free bread v

Salt Baked Beetroot - 7
whipped goats cheese, hazelnuts v

Baked Camembert - 14
honey, pear & toasted walnut, gluten free toast v

STONEBAKED PIZZA

please note all our pizzas are served on a gluten free pizza base.

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Garlic Bread - 7 v

Garlic Bread & Cheese - 8.5 v

Mozzarella - 11
cherry tomato, basil v

BBQ Chicken - 12
bacon, sweetcorn, red onion

Shredded Duck Leg - 13
hoisin sauce, bean sprouts, spring onion

Roasted Squash 11
chestnuts, feta, rocket v

Tandori Spiced Chicken - 12.5
red onion, mango, ricotta

MAIN COURSES

Cornish Brill - 22
brown shrimp butter, tender stem broccoli, crushed potatoes

Braised Belly Pork - 18
cavolo nero, celeriac puree, king oyster mushroom

Bubble & Squeak Risotto - 14
hens egg, charred leek v

Grilled Fish & Chips - 14 / 7
mushy peas, tartare sauce

Roasted Cauliflower - 16
lentil dahl, onion bhaji, curried aubergine v

Baked Scottish Mussels - 16
Provençal sauce, fries

TO SHARE

Slow Roasted Locally Sourced Lamb
Shoulder - 38
mashed potato, braised red cabbage,
rosemary jus

JOSPER GRILL

Spatchcocked Poussin - 17
roasted new potatoes, roasted garlic, chicken gravy

Beef burger - 17
pulled bbq beef, smoked Cheddar, sweet onion
relish, gherkins, fries

Smoked baby back ribs - 18
fries, josper roasted corn

Josper Grilled 12 oz Sirloin Steak - 32
triple cooked chips, slow roasted beef tomato,
pepper sauce

SIDE DISHES

tender stem broccoli, toasted
almonds - 4.5 v
braised red cabbage - 4 v
triple cooked chips - 4 v
truffle and parmesan style fries - 4.5 v
garlic and rosemary roasted new potatoes - 4 v
rocket, Gran Alberio & sunblush tomato salad - 4 v

DESSERTS

Caramelised Apple - 7
spiced cider ice cream, honeycomb v

Lemon Grass Panna Cotta - 7.5
mango jelly, passion fruit sorbet, coconut crunch

Selection of Ice Creams & Sorbets -
2.25 per scoop v

Selection of Cheese
quince jelly, grapes, gluten free biscuits v

- four cheese - 10
- six cheese - 14

- Gubeen v
- Eden Chieftain v
- Stickleton
- Kidderton Ash v
- Crofton
- Cornish Yarg v

(please see dessert menu for detailed description of the cheeses available)

When ordering dessert please remind your waiting staff about your dietary requirement; for safety reasons.

SPECIALITY TEAS & COFFEES

Please see your drinks menu or ask for details

price £ - v = vegetarian

if you have a food allergy or intolerance and require assistance, please speak to our staff before ordering
langdale.co.uk