

GLUTEN FREE MENU 2016

All of our sauces and gravies are thickened with potato flour

STARTERS

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| CHICKEN LIVER PARFAIT (Creedy Carver) (GF without the toast) Home-made plum chutney & toast | 7.50 |
| CREAMY GARLIC MUSHROOMS (GF without the brioche) Topped with Somerset brie, toasted brioche | 6.95 |
| BAKED CAMEMBERT MEZZE (Perfect for sharing) (GF without croutons) Red onion relish, olives, sun dried tomatoes, French croutons | 16.95 |

MAINS

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| TRIO OF HOMEMADE GAME SAUSAGES (GF) (Tarrant Valley venison) Served with an apple mash & a red wine & onion gravy | 14.50 |
| HAM EGG 'N' CHIPS (GF) Home cooked honey glazed ham, free-range eggs & hand-cut chips | 12.95 |
| FILLET OF SEA BASS (GF) Wilted spinach, crushed new potatoes, white wine cream sauce | 17.95 |
| THAI GREEN CHICKEN CURRY (Creedy Carver) (GF) Basmati rice, plain poppadum | 16.50 |
| FREE RANGE CHICKEN (Winterbourne Stickland, Blandford) (GF) Potato fondant, creamed leeks, red wine sauce | 17.95 |
| BAKED AUBERGINE (V) (GF) Topped with mozzarella, tomato coulis, crushed new potatoes | 14.95 |
| PAN FRIED OX LIVER (GF) Served with chive mash & an onion gravy | 13.95 |

The Langton Grill & Butchery Menu

All of our beef is guaranteed a minimum 21 day dry aged,
from our own beef herd at Rawston farm.

All our grill menu dishes are served with a baked Portabello mushroom, Roasted vine tomatoes, hand-cut chips
and a choice of Green peppercorn, red wine and port or aioli sauce.

8oz SIRLOIN STEAK
£23.95

10oz RUMP STEAK
£21.95

8oz RIB-EYE STEAK
£23.95

7oz FILLET STEAK
£29.95