



The Dishes On This Menu Are Prepared With Ingredients Containing No **Gluten**

To reduce the risk of cross contamination from allergens during preparation there are controlled procedures in the kitchen. Every care is taken to avoid any contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or dedicated fryers. All dishes on this menu are subject to ingredients availability. (V) = Vegetarian

When Ordering From This Menu, Please Specify To Your Server That Your Food Choice Is From The **Gluten Free Menu.**

Starters

Crayfish & Avocado Cocktail
In Our Own Marie Rose Sauce 7.25

(V) Baked Garlic Chestnut Mushrooms Stuffed With Smoked Cheddar & Leek
Served With Ranch Dip & Baby Leaves 6.50

Antipasti

Selection Of Cured Meats, Served With An Olive Oil & Balsamic Dipping Sauce, Gluten Free Bread, Green Olives & Gherkins 7.25

Chefs Chicken & Chorizo Pate
Served With Gluten Free Bread & Orange Marmalade 6.75

Tiger Prawns

In A Hot Sizzling Sauce Of Garlic, Olive Oil & A Hint Of Chilli With A Toasted Dairy & Gluten Free Ciabatta 7.75

(V) Toasted Dairy & Gluten Free Ciabatta Bread
Topped With Marinated Chopped Tomatoes, Onions, Basil & Garlic In Olive Oil 5.75

Main Courses

All Main Courses Come With The Choice Of Two Of The Following:

-Boulangere Potatoes, Creamy Mash, Chips, Sweet Potato Fries, Toasted Gluten & Dairy Free Garlic Ciabatta

-Roasted Root Vegetables, House Side Salad, Peas, Chefs Creamy Coleslaw

Extra Mature Fillet Steak
Served With Sautéed Mushrooms (In Oil) 24.00

Extra Mature British Prime Rib Eye Steak
Served With Sautéed Mushrooms (In Oil) 18.00

Large Lamb Shank, Braised In Stock & Served With A Gluten Free Gravy 15.95

Breast Of Gressingham Duck, Pan Seared & Served In An Orange Marmalade 15.75

Strips Of Chicken Breast, With One Of Our Gluten Free Sauces 14.50

Chefs Roast Of The Day

Served With New Potatoes & Vegetables, Gluten Free Yorkshire Pudding & A Gluten & Dairy Free Gravy 11.50

½ Roast Chicken Served With Gluten Free Gravy 12.50

Oven Baked Fillet Of Sea Bass On A Bed Of Tomato Concasse 15.95

Salmon Supreme Topped With Smoked Cheddar & Pesto 15.50

Pan Seared Cod Fillet Topped With Fresh Parsley Sauce 12.25

Gluten Free Sausages 10.95

Chefs Home Cooked, Hand Carved Ham
Served With An Egg, 9.95

(V) Double Fried Egg £8.95

(V) Avocado, Smoked Cheddar & Red Pepper Risotto 13.50

(V) Chefs Vegan Stir Fry
Vegetables, Mushrooms, Beansprouts, Peppers, Rice & Garlic, Topped In Soy Sauce 10.75



The Stag's Head

Great Doddington

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Stag Salads

To Include Mixed Salad Leaves, Potatoes, Peppers, Coleslaw, Sliced Orange, Cucumber, Carrot, Onion & Cherry Tomatoes

- Crayfish & Avocado With Marie Rose Sauce 14.95
- Flaked, Poached Salmon 15.50
- Chef's Home Cooked, Hand Carved Ham Salad 11.25
- (V) Mature Cheddar 11.25

Chef's Gluten Free Sauces 2.50

- Sweet Thai Chilli
- Wholegrain Mustard, Brandy & Mushroom
- Creamy Gorgonzola & Leek

On The Side

- Creamy Mash 3.25
- Chips 3.25
- Chips & Mature Cheddar 3.75
- Sweet Potato Fries 3.25
- House Side Salad 3.25
- Sautéed Mushrooms 2.75
- Chefs Creamy Coleslaw 2.75
- Toasted Gluten Free Garlic Ciabatta 3.50
- Toasted Cheesy Gluten Free Garlic Ciabatta 3.95

Desserts

- Syrup Sponge Pudding & Fresh Cream 5.95
- Hot Apple & Cinnamon Butter Crumble Served With Custard 5.95
- Gluten & Dairy Free Vanilla Ice Cream 5.25

SNACK MENU

(Sorry Not Available In Our Restaurant's)

GLUTEN FREE CIABATTA WITH A GARNISH OF COLESLAW & LEAVES

- Stilton & Mushrooms 7.25
- Tuna Melt (Tuna Mayo & Cheese) 6.95
- Smoked Chopped Bacon, Brie & Sweet Thai Chilli 7.25
- Baby Leaves, Cherry Tomatoes Mushrooms & Olive Oil 6.95

JACKET POTATO, WITH A GARNISH OF COLESLAW & LEAVES

- Mature Cheddar & Onion 6.50
 - Stilton & Mushrooms 7.50
 - Tuna Mayo 6.50
 - Smoked Chopped Bacon, Brie & Sweet Thai Chilli 7.75
 - Crayfish & Marie Rose Sauce 7.75
 - Baby Leaves, Cherry Tomatoes Mushrooms & Olive Oil 6.50
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