

GLUTEN FREE MENU



A NOTE FROM YOUR HEAD CHEF
WE ARE VERY PROUD TO OFFER THE ENTIRETY OF OUR MENU EITHER ALREADY GF OR WITH SOME SMALL TWEAKS TO MAKE IT GF. WITH GREAT CARE TAKEN FOR NO CROSS CONTAMINATION RISK. INCLUDING NO GLUTEN ENTERING ANY OF OUR FRYERS AND A SEPARATE AREA FOR PREPARING AND COOKING ANY OF THE GLUTEN CONTAINING INGREDIENTS.

WHILE YOU PERUSE

THAI PRAWN CRACKERS 4.50
CHILLI DIP

GF TIGER BREAD & GORDAL OLIVES 6.50
(VG)

SMALL PLATES

BANG BANG CAULIFLOWER 7.75
TEXAN CORN SALSA (VG)

CORNFLAKE CHICKEN 8.50
PEANUT SATAY, MANGO GLAZE

SALT-N-PEPA SQUID 8.50
GARLIC AIOLI

SHREDDED DUCK TACO 8.50
CHERRY HOISIN, SPRING ONION

CRAYFISH & MANGO TACO 8.75
CHILLI, LIME, CORIANDER DRESSING

CLASSICS

FISH N’ CHIPS 15.00/19.00
FAT CUT CHIPS, MUSHY PEAS, CHUNKY TARTAR
ADD CHIP SHOP CURRY SAUCE - 2.00

BANGERS & MASH 13.50/17.00
CREAMY MASH, PROPER GRAVY, BUTTERED GREENS

WOODLEY BURGER 16.75
GF BUN, PRIME BEEF PATTY, HOUSE PICKLES, DORSET CHEDDAR, BURGER SAUCE, THIN CUT FRIES, ‘SLAW
ADD BACON - 2.00

WHITBY SCAMPI 15.75
FAT CUT CHIPS, TARTAR SAUCE, GARDEN PEAS

SIGNATURES

SMOKED MAC N’ CHEESE 16.50
PANKO CRUST, GARLIC BREAD (V)

STICKY RICE BOWL
STICKY RICE, STIR FRY VEG, TERIYAKI SAUCE
TERIYAKI CHICKEN 17.00
SWEET CHILLI KING PRAWN 17.50
VIETNAMESE STICKY TOFU (VG) 16.50

DUCK À L’ORANGE 21.00
ROASTED DUCK BREAST, COINTREAU & RED WINE JUS, FONDANT POTATO, SOY PAK CHOI

SPICED ‘CHIPS’ & DIPS 7.00
(VG)

ALL OF OUR MEAT IS SOURCED FROM OWTON’S BUTCHERS

BLACK PUDDING SCOTCH EGG 8.00
BRAVAS SAUCE

CARAMELISED GOAT’S CHEESE TART 8.25
PISTACHIO & FIG JAM

CHICKEN LIVER PARFAIT 8.00
TOASTED GF TIGER BREAD, CARAMELISED RED ONION

CHEF’S SOUP OF THE DAY 7.25
GF TIGER BREAD

CHEF’S PIE OF THE DAY 18.50
SEASONAL VEG, CREAMY MASH, PROPER GRAVY

SLICED MAPLE GAMMON 14.00/17.00
FAT CUT CHIPS, FRIED EGG, GARDEN PEAS

HUNTERS CHICKEN BURGER 17.50
GF BUN, CORNFLAKE CHICKEN, HONEY BBQ, BACON, DORSET CHEDDAR, THIN CUT FRIES, ‘SLAW

MIDWEEK LUNCH DEAL
MONDAY - THURSDAY | 12 - 3PM
GET TWO COURSES OF DISHES MARKED WITH 19.50

CATCH OF THE DAY 21.00
SAMPHIRE, LOBSTER CREAM SAUCE, CITRUS MASH

RED THAI CURRY
JASMINE RICE
CHICKEN 17.50
KING PRAWN 18.50
SWEET POTATO (VG) 16.00

MOROCCAN VEGETABLE TAGINE 16.50
SPICES, HARISSA, COUSCOUS (VG)
ADD PULLED LAMB - 6.00

GF STONEBAKED PIZZAS

THE BIG CHEESE 14.00
SLICED VINE TOMATOES, MOZZARELLA & CHEDDAR (V)

SPICE UP YOUR LIFE 17.00
CHICKEN, SAUSAGE, PEPPERONI, PEPPERS, FRESH CHILLI

DONALD 17.00
AROMATIC SHREDDED DUCK, SPRING ONION & HOISIN SAUCE

GAMBERI 17.00
KING PRAWNS, TOMATO, FRESH CHILLI, ROCKET

DOES PINEAPPLE GO ON PIZZA? 16.00
BUTCHERS HAM, CHARRED PINEAPPLE

THE V-GEE 16.00
VEGAN MOZZARELLA & ROASTED MEDITERRANEAN VEGETABLES (VG)

BILLY GOATS GRUFF 15.50
GOATS CHEESE, CARAMELISED RED ONION & ROCKET (V)

THE SMOKEY COLONEL 17.00
CHICKEN, MUSHROOMS, PEPPERS, ONIONS, BBQ SAUCE

HUNTERS CHICKEN 16.50
CHICKEN, BACON, BBQ SAUCE

PAPA-RONI 16.00
PEPPERONI, PEPPERONI, PEPPERONI

GET ANY TWO PIZZAS & A BOTTLE OF HOUSE WINE FOR 37.50
4PM - 6PM | MONDAY - FRIDAY

FROM THE GRILL

ALL SERVED WITH FAT CUT CHIPS, BEEF TOMATO, PORTOBELLO MUSHROOM & ROCKET.

284g FLAT IRON 24.00

284g RIB EYE 28.50

227g SIRLOIN 26.50

175g FILLET 32.00

OUR ABOVE STEAKS CAN BE AVAILABLE AS A VOLCANIC STEAK STONE EXPERIENCE

400g T-BONE 37.50

500g CHATEAUBRIAND 57.50
DESIGNED TO SHARE
(BUT WE’RE NOT HERE TO JUDGE)

HUNTERS MIXED GRILL 25.00
PORK CHOP, LAMB CHOP, GAMMON, STEAK FRIED EGG, BLACK PUDDING

SIGNATURE SAUCES

CHIMICHURRI 3.50
THE ARGENTINIAN CLASSIC
HERB DRESSING (VG)

PEPPERCORN & ARMAGNAC 3.75
A MATCH MADE IN HEAVEN (V)

BELGIAN WHITE CHOCOLATE 3.50
SOUNDS WEIRD? YOU HAVE TO TRY IT! (V)

BLUE CHEESE 3.50
PACKED FULL OF FLAVOUR (V)

RED WINE JUS 3.00
FROM THE FRENCH HEARTLAND (VG)

LOBSTER CREAM 4.00
ADD A TOUCH OF ELEGANCE

SURF IT UP BY ADDING GARLIC KING PRAWNS - 6.00

SIDES

FAT CUT CHIPS (VG) 5.00

THIN CUT FRIES (VG) 4.50

HOUSE ‘SLAW (VG) 3.00

SEASONAL GREENS (V) 4.50

ALE BATTERED ONION RINGS (VG) 5.00

TRUFFLE FRIES WITH OLD WINCHESTER (V) 6.50

ROCKET & OLD WINCHESTER (V) 4.50

GARLIC PIZZA BREAD (V) 7.00