

# • THE GANTON ARMS •

## Gluten Menu

Our gluten-free items are prepared in a shared kitchen. While we take steps to minimise exposure to flour, our gluten-free dishes are not recommended for guests with Celiac disease or any other gluten-related sensitivity.



### BAR SNACKS

Nocellara olives (vg)	5.5
Padrón peppers, smoked Maldon sea salt (v)	7

### SMALL PLATES

Panzanella salad, heritage tomatoes, cucumber, red onion, olives, celery, fresh herbs (v)	8.5
Tempura courgette, smoked chilli jam & lime (v)	8
Tiger prawns, chorizo butter, lemon, coriander	11.5
Chicken Shawarma, tomato, coriander, cumin yoghurt dressing	10
Crispy pork belly, caramelised apple sauce, jus	10.5

### MAINS

Caesar salad - cos lettuce, boiled egg, Grana Padano - Add harissa chicken or halloumi +4	13.5
Without bun beef double smash burger, American cheese, ketchup, onions, pickles, skin-on fries	18.5
28-day Himalayan salt aged sirloin steak, triple cooked chips, watercress, peppercorn sauce	29
Courgette, spinach & broad bean Risotto, smoked Applewood Cheddar, gremolata (vg)	16

### SIDES

Triple cooked chips (vg)	6
Skin-on fries (vg)	5.5
Truffle & Parmesan fries, rosemary salt (v)	8
Cajun fries	6
Seasonal greens (v)	6
Baby gem & cherry vine tomato (v)	5.5

### DESSERTS

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream (v)(gf)	8
Triple chocolate brownie, vanilla ice cream, chocolate sauce (v)	8
Apple & berry crumble, vanilla custard (vg)(gf)	8
Selection ice creams & sorbets (v/vg)	3 per scoop

### SUNDAY ROASTS - ONLY ON SUNDAYS

Roast striploin of beef - 28-day Himalayan dry aged roast beef, horseradish sauce	24
Duroc free range pork belly, Bramley apple sauce	22.5
Roast White Cobb free range chicken	22
<i>All roasts served with roast potatoes, crushed swede &amp; squash, maple roasted carrots &amp; parsnips, savoy cabbage, gravy</i>	