



The owl's Gluten free menu

Sharers

Baked camembert – glazed with garlic butter and fresh rosemary, served with red onion marmalade and toasted bread **11.95 for two or 17.95 for three**

Tapas selection – Patatas Bravas, Meatballs in a spicy tomato sauce, chilli marinated king prawns, taramasalata, houmous, chilli chicken wings, marinated olives, chorizo & calamari cassoulet, halloumi fritters all served with dressed salad. **3 dishes 11.95 or 6 dishes 17.95**

Starters

Lamb koftas served with pea shoots and tzatziki **6.95**

Farmhouse chicken liver and belly pork pate with gluten free bread and spiced apple chutney **6.95**

Smoked pork ribs served with barbecue sauce **7.95**

Chicken wings with a lime pickle salsa and dressed leaves **5.95**

Scallops of the day Price dependent upon garnish

Prawn and crayfish cocktail with avocado **6.95**

Mains

Barbecue chicken burger – served in a toasted seeded bun, iceberg, aioli, emmental cheese, tomato, red onion, gherkin, relish and French fries. **12.95**

Fish and chips – skinless haddock fillet grilled, served with rustic hand cut chips, minted pea puree and homemade tartare sauce. **12.95**

Gourmet seabass fillet – served with sautéed potatoes, red onion and olives, samphire and salsa verde **17.95**

Pork belly – served with chive mash, buttered greens and a mustard cream **14.95**

Lamb rump – pink or cooked through – roasted sweet potatoes, wilted spinach, caramelised onion and a red wine jus **16.95**

Wild mushroom and spinach risotto – pecorino cheese and truffle oil **10.95**

Add chicken or salmon for 3.00

Duck breast - pink or cooked through – braised potatoes, caramelised red cabbage and plum reduction **17.95**

Sweet potato, chickpea and spinach curry served with lemon infused rice 11.95

Add chicken or salmon for 3.00

The owl espetada kebab – minted lamb and Cajun chicken and chorizo skewers with mixed salad, French fries and aioli **15.95**

The owl sizzling skillet – all served with hummus

Stir fry vegetables in a sweet chilli and soy sauce **10.95**

King prawn and scallop in oyster sauce **16.95**

Duck in plum sauce **16.95**

Barbecue chicken **13.95**

Owl house salad

Apple, celery, walnut and grapes in mixed leaves tossed with a blue cheese dressing **11.95**

Add chicken 3.00

Add salmon 3.00

Prawn and crayfish salad

Served with avocado and citrus salad, grapefruit, lime, pomegranate, mixed leaves, tomato, cucumber and red onion. **13.95**

The owl Grill

8oz Sirloin steak 16.95

10oz rump steak 15.95

16oz Gammon steak 11.95

All served with Mushroom, Tomato and a choice of potatoes

Add Béarnaise, Gluten free red wine sauce or herb butter for **1.50**

Sweets

Eton mess with wild fruits and meringue **5.50**

Red Owl sundae – strawberry ice cream, wild fruit compote, strawberry coulis, Chantilly cream, crushed meringue and fresh strawberries **5.95**

Green Owl sundae – mint chocolate swirl ice cream, chocolate ganache, mint syrup and Chantilly cream **5.95**

Barn Owl sundae – honeycomb ice cream, nutty brittle, caramel sauce and Chantilly cream **5.95**