



The Grumpy Mole

GLUTEN FREE MENU

Please be advised we do not operate gluten free kitchens. Our kitchens and suppliers operate in busy conditions and deal with a wide range of ingredients at high volume. Whilst we do our best to ensure correct allergen and cross contamination procedures are carried out, we cannot eliminate the possible presence of allergen traces in our dishes.

Please let us know of any allergies or dietary requirements when ordering.

To start

● CHEF'S SOUP OF THE DAY	£7.95
Thick, hearty and delicious! Served with gluten free bread.	
SMOOTH BRUSSELS PORK LIVER PÂTÉ	£9.95
Red onion marmalade, toasted gluten free toast.	
FINEST SMOKED SALMON WITH A HORSERADISH CREAM	£11.95
Cornichons, red onions, capers, salad leaves and gluten free toast.	
LOADED POTATO SKINS	£9.95
Cheese and bacon, hickory BBQ sauce, sour cream and chive dip.	
● (vegetarian and vegan options available)	
CLASSIC PRAWN COCKTAIL	£11.50
with a fan of avocado salad leaves, lemon twist and gluten free toast.	
● TOASTED SWEET POTATO FALAFEL	£10.25
Hummus, chickpea, cucumber salad, toasted sesame, olive oil.	
HOMEMADE CAJUN CHICKEN KEBABS	£10.25
with a cucumber, chilli and coriander salsa.	

Mains

ROASTED FRENCH-TRIMMED SUPREME OF CHICKEN	£20.95
with wilted spinach, sautéed woodland mushrooms, pancetta crisp, a wholegrain mustard sauce and choice of either mash potato, new potatoes or fries.	
PAN-ROASTED RUMP OF ENGLISH LAMB	£25.95
Minted pea puree, sautéed peas with chorizo, seasonal vegetables, a choice of either mash potato, new potatoes or fries and a honey and thyme jus.	
HOMEMADE FRAGRANT SRI LANKAN CHICKEN CURRY	£18.95
A traditional dish finished with nigella seeds. Served with mixed rice, mango chutney and poppadom.	
● (vegetarian and vegan options available)	£16.95
SEARED CALVES' LIVER AND BACON	£23.95
Homemade rich onion gravy, creamy mash and seasonal vegetables.	
NEW MINUTE STEAK Served with fries or dressed salad, garlic butter and watercress.	£25.95

STEAK 'ON THE STONE' A complete dining experience! Sizzling hot 'on the stone' direct to your table for you to cook to your liking. Alternatively our Chef would be happy to chargrill your steak for you. Served with peas, field mushroom, grilled tomato and fries. Each 'on the stone' is also accompanied by a selection of sauces.	
Locally sourced Prime Fillet Steak	£36.95
Locally sourced Prime Ribeye Steak	£34.95
+ Black peppercorn sauce	£2.50
FILLET OF SEA BASS AND PRAWNS topped with a white wine, cream and dill sauce. Served with new potatoes and seasonal vegetables.	£22.95
DRY AGED BEEFBURGER IN A TOASTED GLUTEN FREE BUN with gem lettuce, tomato, gherkin and burger relish. Served with fries and homemade coleslaw.	£16.95
+ Cheese, fried onions, bacon or field mushroom.	£1.50 each
CAJUN CHICKEN BREAST IN A TOASTED GLUTEN FREE BUN with gem lettuce, tomato, gherkin and burger relish. Served with fries and homemade coleslaw.	£16.50
+ Cheese, fried onions, bacon or field mushroom.	£1.50 each
THE 'MOLE' CAESAR SALAD Romaine lettuce, parmesan shavings and homemade garlic croutons.	£11.95
+ Crispy bacon.	£1.50
+ Chargrilled chicken.	£4.50
+ Soft poached free-range egg and a fan of avocado.	£4.00
FIG, GOATS CHEESE AND WALNUT SALAD Mixed leaves and a honey and balsamic dressing.	£14.95
+ Chargrilled chicken.	£4.50
Vegan option available (with vegan feta)	£14.95

Desserts

CHEF'S OWN CRÈME BRULÉE Served with red fruit compote and gluten free shortbread biscuit.	£8.95
● VEGAN CHOCOLATE TRUFFLE CAKE WITH CHOCOLATE SAUCE Served with fresh raspberries and vanilla pod ice cream. (Contains <20ppm gluten)	£8.95
HOMEMADE MERINGUE WITH RED BERRIES Fruit coulis and clotted cream.	£8.95
'AWARD WINNING' FOSSFIELD FARM ICE CREAM Flavours: Vanilla pod, strawberry sensation, sea-salted caramel and double chocolate chip.	£8.50
● SORBETS Flavours: Mediterranean lemon, passionfruit and raspberry.	£8.50
TRIO OF ARTISAN CHEESES Gluten free crackers, red onion marmalade, sliced figs and grapes.	£12.75

● Vegetarian ● Vegan



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