The Grumpy Mole

GLUTEN FREE MENU

We offer delicious food in stylish but cosy surroundings and hope to make your experience a relaxing and special one. The food we serve is always cooked fresh on the premises and, where possible, we use sustainable ingredients and local suppliers. Please let us know of any allergies or dietary requirements when ordering.

To start

● **CHEF'S SOUP OF THE DAY** Thick, hearty and delicious! Served with gluten free bread.	£7.50
SMOOTH BRUSSELS PORK LIVER PÂTÉ Red onion marmalade, toasted gluten free toast.	£9.25
FINEST SMOKED SALMON WITH A HORSERADISH CREAM Cornichons, red onions, capers, salad leaves and gluten free toast.	£10.95
LOADED POTATO SKINS Cheese and bacon, hickory BBQ sauce, sour cream and chive dip.	£9.75
◐ (vegetarian and vegan options available)	£9.25
CLASSIC PRAWN COCKTAIL with a fan of avocado salad leaves, lemon twist and gluten free toast.	£10.95
● **TOASTED SWEET POTATO FALAFEL** Hummus, chickpea, cucumber salad, toasted sesame, olive oil.	£9.75
MOULES MARINIERES Fresh mussels pan-fried with white wine, garlic and cream. Served with gluten free toast.	£12.50
HOMEMADE SATAY CHICKEN KEBABS with a cucumber, chilli and coriander salsa.	£9.95

Mains

ROASTED FRENCH-TRIMMED SUPREME OF CHICKEN with wilted spinach, sautéed woodland mushrooms, pancetta crisp, a wholegrain mustard sauce and choice of either mash potato, new potatoes or fries.	£19.50
PAN-ROASTED RUMP OF ENGLISH LAMB 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.	£24.95
HOMEMADE FRAGRANT SRI LANKAN CHICKEN CURRY A traditional dish finished with nigella seeds. Served with mixed rice, mango chutney and poppadom.	£17.95
◐ (vegetarian and vegan options available)	£15.95
CLASSIC BEEF STROGANOFF Tender strips of fillet steak flambéed in brandy with cream and mushrooms. Served with mixed rice and garlic bread.	£23.95
● (vegetarian option)	£15.95
SEARED CALVES' LIVER AND BACON Homemade rich onion gravy, creamy mash and seasonal vegetables.	£22.95

● Vegetarian ● Vegan

STEAK 'ON THE STONE' A complete dining experience! All dishes are served 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 meat for you. Please note stones are extremely hot!

Locally sourced Prime Fillet Steak	£33.95
Locally sourced Prime Ribeye Steak	£32.95
+ 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.	£21.50
MOULES MARINIERES Fresh mussels pan-fried with white wine, garlic and cream. Served with fries or a dressed salad and gluten free toast.	£18.50
DRY AGED RIBEYE BEEFBURGER IN A TOASTED GLUTEN FREE BUN with gem lettuce, tomato, gherkin and burger relish. Served with fries and homemade coleslaw.	£15.95
+ Cheese, fried onions, bacon or field mushroom.	£1.50
CAJUN CHICKEN BREAST IN A TOASTED GLUTEN FREE BUN with gem lettuce, tomato, gherkin and burger relish. Served with fries and homemade coleslaw.	£15.50
+ Cheese, fried onions, bacon or field mushroom.	£1.50
THE 'MOLE' CAESAR SALAD Romaine lettuce, parmesan shavings and homemade garlic croutons.	£11.50
+ 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.	£14.50
+ Chargrilled chicken.	£4.50
Vegan option available (with vegan feta)	£14.50

Desserts

CHEF'S OWN CRÈME BRULÈE Served with red fruit compote and gluten free shortbread biscuit.	£8.75
● **VEGAN CHOCOLATE TRUFFLE CAKE WITH CHOCOLATE SAUCE** Served with fresh raspberries and vanilla pod ice cream. (Contains <20ppm gluten)	£8.75
HOMEMADE SQUIDGY MERINGUE WITH RED BERRIES Fruit coulis and clotted cream.	£8.75
'AWARD WINNING' FOSSFIELD FARM ICE CREAM Flavours: Vanilla pod, strawberry sensation, sea-salted caramel and double chocolate chip.	£8.25
● **SORBETS** Flavours: Mediterranean lemon, passionfruit and raspberry.	£8.25
TRIO OF ARTISAN CHEESES Gluten free crackers, red onion marmalade, sliced figs and grapes.	£12.25

● Vegetarian ● Vegan