

WINTER MENU GLUTEN FREE

HOMEMADE & HANDCRAFTED...

AN INCREDIBLE AMOUNT OF TIME AND EFFORT GOES INTO PREPARING & PRODUCING OUR HOMEMADE MENU USING THE FINEST LOCAL SUPPLIERS FOR FRESH PRODUCE, MEATS & FISH

PLEASE INFORM US IF ANYONE HAS ANY ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS, BEFORE ORDERING.

A 10% DISCRETIONARY SERVICE CHARGE IS ADDED TO THE FOOD BILL, IF OUR TEAM CAN HELP YOU IN ANYWAY, PLEASE ASK. OUR AIM IS TO MAKE YOUR EXPERIENCE WITH US A MEMORY TO TREASURE!

APPETISER WHILE YOU WAIT...?

WHILST THE GREEK & ITALIANS WILL ARGUE THAT THEY HAVE THE BEST OLIVES IN THE WORLD, OUR VOTE GOES VIVA ESPAGNA... DELICIOSA!

GORDAL QUEEN OLIVES 5

STARTERS

SOUP OF THE DAY SM. 4 LG. 8

WITH GF BUN

BAKED CAMEMBERT 9

SERVED GF CROSTINI & RED ONION CHUTNEY

CHILLI & GARLIC KING PRAWNS 11

MIXED CAPSICUM PEPPERS & RED ONION SALSA, SERVED WITH GF CROSTINI

NACHOS SMALL 9/ LARGE 16

CHEESY TORTILLA CHIPS WITH GUACAMOLE, SALSA,
MELTED CHEESE & CHIVES

ADD PULLED PORK 11/18

PORK BELLY BITES 11

IN A HOI SIN SAUCE WITH SPRING ONIONS & CUCUMBER

CRAYFISH COCKTAIL 10

IN MARIE ROSE SAUCE WITH BABY GEM & GF TOASTED CROSTINI

HAVE YOU JOINED OUR LOYALTY SCHEME

& MONTHLY DRAW TO WIN A

£50 GIFT VOUCHER?

EARN POINTS EVERY TIME YOU VISIT!

ASK YOUR SERVER FOR MORE DETAILS

LARGE PLATES

SLOW ROASTED PORK BELLY 26

COOKED LOW AND SLOW... SERVED WITH ROASTED ROOT VEGETABLES, BUBBLE & SQUEAK POTATO CAKE, BACON JAM, CRISPY KALE AND SMOTHERED IN THAT GRAVY!

COD & CHIPS 22.5

OUR NATIONS FAVOURITE! BEER BATTERED WITH LOCAL CANTERBURY ALE, SKIN ON FRIES, PEAS & TARTARE

LIVER & BACON 22

SEASONED & FLOURED (GF) PAN-FRIED LAMBS' LIVER, SMOKY BACON AND ONION GRAVY, MASHED POTATOES, CRISPY ONIONS, SEASONAL VEGETABLES & CRISPY BACON

FABULOUS FISHERMAN'S PIE 29

CHUNKS OF SMOKED HADDOCK, COD & SALMON IN A WHITE WINE & GARLIC CREAMY SAUCE BURSTING WITH LEMON & HERB FLAVOURS. SERVED WITH CHEESY PEA MASH, SOFT BOILED EGG, FRESH MUSSELS, SAMPHIRE & A KING PRAWN!

CATCH OF THE DAY 28

TODAYS FRESH CATCH, ASK YOUR SERVER FOR DETAILS

THAI CHICKEN CURRY 24

A DELICIOUS BLEND OF THAI BASIL, GINGER, LEMONGRASS, CORIANDER & CHILLIES IN A COCONUT CREAM SAUCE SERVED WITH HERBED RICE

PULLED SHOULDER OF BEEF 30

SERVED WITH HORSERADISH & CHIVE MASH, BEEF DRIPPING CARROT, BEETROOT JAM, CRISPY KALE, PUFFED BARLEY & RED WINE JUS

8OZ RIBEYE STEAK 34

SERVED WITH SKIN ON FRIES, GARLICKY WILD MUSHROOMS, ONION RINGS & CHERRY VINE TOMATOES

TWO JUICY KING PRAWNS 4. ADD SAUCE, BLUE CHEESE, MUSHROOM OR PEPPERCORN 4

THE HOUSE CLASSIC CHEESEBURGER WITH BACON 22.5

TWO 4OZ PATTIES, SMOKED BACON & CHEDDAR CHEESE,

PULLED PORK BURGER 24

4OZ BEEF PATTY & 4OZ BBQ PULLED PORK

BURGERS ARE SERVED WITH TOMATO & CRUNCHY GEM LETTUCE,

SKIN ON FRIES & HOMEMADE COLESLAW

CHICKEN FLORENTINE 26

PAN FRIED CHICKEN BREAST WITH PARMENTIER POTATOES IN A CREAMY SPINACH, WHITE WINE, GARLIC & PARMESAN SAUCE & ROASTED CHERRY VINE TOMATOES

MOROCCAN LAMB TAGINE 29

WITH TOASTED ALMOND, PARSLEY & RAISIN COUS COUS & TOASTED GF FLATBREAD

VEGETARIAN PLATES

THAI VEGAN CURRY 20 (VEGAN)

A DELICIOUS BLEND OF THAI BASIL, GINGER, LEMONGRASS, CORIANDER & CHILLIES
IN A COCONUT CREAM SAUCE SERVED WITH RICE SERVED WITH CORIANDER RICE

SPICY CHICKPEA TAGINE 20 (VEGAN)

WITH TOMATOES, HARISSA, CAPSICUM PEPPERS, SPRING ONIONS & SPINACH, SERVED
WITH TOASTED ALMOND, RAISIN & PARSLEY COUS COUS

CREAMY BUTTERNUT TAGLIATELLE 20

WITH TENDERSTEM BROCCOLI, CHILLI, SAGE, SPINACH & GOATS' CHEESE

HALLOUMI BURGER 19.5

WITH GUACAMOLE & SWEET CHILLI SAUCE, SERVED WITH SWEET FRIES & COLESLAW

TOASTED GLUTEN FREE ROLLS & TORTILLA WRAPS

SERVED WITH LEAVES & CRISPS

UPGRADE YOUR CRISPS TO FRIES 2.5, SWEET FRIES 3

BACON, BRIE & CRANBERRY 10.5

SAUSAGE & CARAMELISED RED ONION 12.5

CHICKEN, SALAMI, BACON, GEM LETTUCE & MAYO 10.5

FISH FINGER, GEM LETTUCE & CHUNKY TARTARE SAUCE 13.5

STEAK, CARAMELISED RED ONION, CHERRY TOMATOES & ROCKET 15

ASHMORE CHEDDAR & CHUTNEY 10.5

SWEET CHILLI CHICKEN & AVOCADO 10.5

BEEF PHILLY MELT 14.5

SIDES

SKIN ON FRIES 5

CHEESY SKIN ON FRIES 6.5

GARLIC BREAD 5.5

GARLIC BREAD 4.5/ WITH CHEESE 5

SWEET POTATO FRIES 5.5

BATTERED ONION RINGS 5.5

COLESLAW 4

TRADITIONAL SUNDAY ROAST

SUNDAY IS A SPECIAL DAY, BRINGING FAMILY AND FRIENDS TOGETHER.

SO, WE HAVE PUT EVERY EFFORT INTO CREATING AN AMAZING
TRADITIONAL ROAST DINNER TO MAKE YOUR EXPERIENCE AT

THE TICKLED TROUT

AS AMAZING AS WE CAN.

EVERYTHING HERE IS HOMEMADE AND PREPARED BY OUR KITCHEN TEAM.

OUR ROASTED MEATS ARE SERVED WITH FLUFFED POTATOES ROASTED
WITH ROSEMARY & SAGE, SAUSAGE MEAT STUFFING WRAPPED IN SMOKY
BACON, SWEET BRAISED RED CABBAGE, CARROT & SWEDE MASH, SAVOY
CABBAGE & MATURE CHEDDAR CAULIFLOWER CHEESE.

WITH YORKSHIRE PUDDING & PORK CRACKLING FOR EVERYONE.

KIDS PORTION AVAILABLE WITH £5 OFF LISTED PRICE AND INCLUDES
A SIMPLE FRUIT DRINK AND BROWNIE WITH VANILLA ICE CREAM.

LAMB 26

BEEF 25

CHICKEN 23

PORK BELLY 27

NUT ROAST 22

MIXED ROAST 31 (CHICKEN, BEEF & LAMB)

EXTRA GRAVY JUG 3