

The Sun Inn, Lemsford

Gluten Free

To start

Sweet tomato & roasted red pepper soup, gluten free bread – 5

Marinated olives, GF toasted bread olive oil- 4

King prawns, baby tomato, garlic, extra virgin olive oil – 7

Smoked salmon, gluten free Yorkshire pudding, horseradish yoghurt, pickled beetroot - 7

Buffalo mozzarella, tomato & red onion salad, extra virgin olive oil, fresh basil - 6

Second Course

8oz Angus ribeye, steak garnish, chips, three peppercorn sauce - 18

Warm crispy shredded duck, oriental vegetables, rice, gluten free soy sauce – 13

Chicken katsu curry, GF panko breaded breast, madras sauce, rice, edemame beans, fresh red chilli – 13

Smoked bacon steaks, bubble & squeak, fried duck egg, chive - 13

Pan fried calves liver, grilled polenta, sautéed red onion, gluten free gravy – 15

GF Sausages, black pepper mash, crispy Spanish onions, GF gravy - 11

Salad Niçoise, new potatoes, black olives, fine green beans, soft boiled free range hens egg, extra virgin olive oil dressed leaves (add tuna) - 9 (12)

3 egg omelette, 3 additions, dressed leaves - ham, bacon, cheddar, mushroom, onion, peppers - 8

Pudding

Mixed ice cream - 3

Summer berry GF crumble - 5

- Cream, ice cream

Cheddar, Brie, Stilton, grapes, chutney, gluten free crackers - 7

Liqueur with Coffee – 5.5

Jamesons Irish whiskey
Baileys
Tia Maria