

GLUTEN FREE

VIADUCT

ALL ITEMS ON THIS MENU HAVE BEEN ADAPTED TO SUIT GLUTEN FREE

STARTERS

- Chef's Soup of the Season, Herb Oil, Warm Gluten Free Bread (v)(ve) **£6**
- Pressing of Ham Hock and Ox Tongue Terrine, Viaduct Piccalilli, Toasted Gluten Free Bread **£8**
- Smoked Corn Fed Chicken, Curried Mango Mayo, Blood Orange, Coriander and Little Gem Salad, Crispy Onions, Herb Oil **£8**
- Crispy Halloumi Fries, Siracha Aioli, Molasses, Pomegranate, Fresh Mint, Chilli Flakes (v) **£8**

- Truffle and Parmesan Triple Cooked Chips **£6**
- Triple Cooked Chips **£4**
- Skin on Fries **£4**
- Salt and Pepper Fries **£6**
- Buttered Green Vegetables **£4**
- Dressed House Salad **£3**
- Battered Onion Rings **£5**
- Garlic and Herb Ciabatta **£5**
- Buttered Mashed Potato **£4**

SIDES

MAINS

Pan Fried Calves Liver
Bubble and Squeak, Pancetta and Shallot Jus
£18

Roast Cauliflower, Chickpea and Apricot Tagine
Sticky rice, Gluten Free Pitta Bread (v)(ve)
£14

Real Ale Battered Haddock
Triple Cooked Chips, Ham Hock Mushy Peas, Tartare or Chip Shop Curry Sauce
£14

Pan Fried Fillet of Line Caught Seabass
Beetroot and Feta Dauphinoise, Wilted Baby Spinach, Chive and Saffron Sauce
£17

HANGING KEBABS

MARINATED KEBAB, HUMMUS, TZATZIKI, DRESSED SALAD, FLATBREAD, TRIPLE COOKED CHIPS OR SKIN ON FRIES

- Moroccan Lamb **£16**
- Cajun Chicken **£14**
- Sweet Chilli Halloumi (v) **£15**
- Tiger Prawn and Chorizo **£16**

BURGERS

SERVED IN A GLUTEN FREE BUN WITH GEM, TOMATO, GHERKIN, COLESLAW, TRIPLE COOKED CHIPS OR SKIN ON FRIES

BEEF
8oz Hand Pressed Beef Patty, Crispy Smokey Bacon, Garlic and Herb Cream Cheese
£15

CRISPY HALLOUMI (v)
Tomato and Coriander Salsa
£15

STEAKS

Served with Portobello Mushroom, Confit Tomato, Onion Rings and Triple Cooked Chips

- 8oz Ribeye** - Well Marbled, Tender, Buttery Flavour **£22**
- 8oz Sirloin** - Flavourful Bite, Lean Meat, Fat Cap **£22**
- 8oz Fillet Head** - Tender, Lean Meat **£28**

SAUCES

- Peppercorn **£4**
- Blue Cheese **£4**
- Truffle Jus **£4**

SWEETS

- Tea Infused Crème Brûlée **£7**
- Rich Dark Chocolate Brownie, Warm Chocolate Sauce, Vanilla Pod Ice Cream **£7**
- Selection of Artisan Cheeses, Chutney, Grapes, Crackers **£9**
- Iced Banana Parfait, Caramelised Bananas **£7**
- Chocolate Brownie Hanging Kebab, Fresh Strawberries, Torched Marshmallow, Chocolate Sauce, Vanilla Pod Ice Cream **£8**

BREAKFAST MENU

SERVED 9:30-11:30
SATURDAY AND SUNDAY

* Includes one non-alcoholic drink

FULL YORKSHIRE * £12

Smoked Bacon, Sausages, Black Pudding, Hash Brown, Plum Tomato, Portobello Mushroom, Baked Beans, 2 Eggs of your choice, Toasted Gluten Free Bread

FULL VEGGIE/VEGAN * £12

Sausage, Hash Brown, Portobello Mushroom, Grilled Tomato, 2 Eggs of your choice, Baked Beans, Toasted Gluten Free Bread

EGGS BENEDICT £9

Smoked Bacon, Free Range Poached Eggs, Toasted Gluten Free Bread, Hollandaise Sauce

SMOKED SALMON AND SCRAMBLED EGGS £11

Toasted Gluten Free Bread

CRUSHED AVOCADO AND POACHED EGGS (V) £10

Chilli Flakes, Toasted Gluten Free Bread

STEAK AND EGGS £24

8oz Fillet Steak, Hash Browns and Fried Egg

PORK SAUSAGE AND FRIED EGG £6

Served on Gluten Free Roll

SMOKED BACON AND FRIED EGG £6

Served on Gluten Free Roll

LUNCH MENU

MAINS £12

Add Soup of the Day Starter (v) (ve) £2

Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce

Crispy Salt and Pepper Chicken Fillets, Sweet and Sour Raw Slaw, Dressed Baby Leaf

Bocconcini Mozzarella Balls, Blush Tomato, Olive and Pesto Salad (v)

VIADUCT GLUTEN FREE ROLLS

Served with House Salad and Skin on Fries

Battered Haddock, Gem Lettuce, Tartare Sauce

£10

Pulled Chicken, Crispy Bacon Bits in a Katsu Mayo, Gem Lettuce, Crispy Onions

£10

Flash Fried Fillet Steak, Sticky Onion Marmalade, Aioli, Gem Lettuce

£13

Buffalo Mozzarella, Sun Blush Tomato and Herb Pesto Melt (v)

£10

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in your meal when placing your order