

THE BICKLEY MILL INN

GLUTEN FREE

STARTERS

Homemade Soup with Gluten Free Bread **6.50** (V)

Smoked Salmon with Dill Pickled Cauliflower, Cucumber and a Beetroot
Crème Fraiche **7.75**

Halloumi, Roasted Beetroot and Toasted Sunflower Seed Salad **7.25**

Rolled Duck Leg Terrine, Burnt Apple Puree & Duck Liver Parfait **7.50**

Crispy Whitebait and Garlic Aioli **7.95**

Wild Mushrooms in Thyme Cream Sauce on Toasted Gluten Free Bread **7.50**

MAIN COURSES

* Pan Fried Chicken Breast, Sautéed Potatoes, Spring Greens, Pancetta and a
Lemon and Garlic Sauce **16.95**

*Slow Braised Pork Belly, Sweet Potato Puree and Cider Sauce **16.95**

Battered Haddock, Chunky Chips, Crushed Minted Peas, Homemade Tartare
15.50

Devon Reared 8oz Sirloin Steak, Grilled Tomato, Chunky Chips and Rocket
and Parmesan Salad **23.95**

Selected main courses will be served with a selection of vegetables

SIDE ORDERS

Mixed Vegetable Bowl **3.50**

Chunky Chips **4.00**

Peppercorn Sauce **3.00**

Skinny Fries **4.00**

Gluten Free Bread Basket **2.50**

DESSERTS

Iris Coffee Panna Cotta with Crushed Gluten Free Shortbread **7.25**

West Country Cheeses, Cheddar, Blue and Brie, Homemade Chutney,
Grapes and Gluten Free Biscuits (V) **10.50**

DUNSTABLE FARM ICE CREAM (V) 2 Scoops **4.50** 3 Scoops **5.75**

Vanilla ~ Raspberry Sorbet

HOT DRINKS

All Coffee is Available as Decaffeinated

Espresso **2.30**

Americano **3.10**

Cappuccino **3.30**

Café Latte **3.30**

Mocha **3.70**

Hot Chocolate/Luxury (Cream & Marshmallows) **3.60/3.95**

Liquor Coffee (Brandy, Tia Maria, Irish Whisky, Cointreau) **7.00**

Selection of Teas (Traditional English, Earl Grey, Peppermint, Chamomile and
Fruit Teas) **2.85**