THE BICKLEY MILL INN

GLUTEN FREE

STARTERS

Gluten Free Bread, Mixed Olives, Sundried Tomatoes, Roasted Garlic Bulb and Flavoured Butter (Sharing Plate for Two) **(v)** 11.95

Smoked Mackerel Pâté, Pickled Red Onion, Toasted Gluten Free Bread, Fried Capers 8.95

Soup of the Day, Gluten Free Bread 7.95

Falafel Bites, Pomegranate Seeds, Red Pepper and Chilli Yogurt (vg) 7.95

Mushroom Arancini, Celeriac Puree and Tarragon Oil (vg) 8.95

MAIN COURSES

*Pan Fried Chicken Breast, Dauphinoise Potato, Mushroom and Thyme Sauce, Bacon Crisp 21.95

Devon Reared 8oz Sirloin Steak, Grilled Tomato, Chunky Chips, Rocket and Parmesan Salad 28.95

*Slow Braised Pork Belly, Mash, Cider sauce 21.95

Selected main courses will be served with a side of vegetables

SIDE ORDERS

Chunky Chips **(V)** 4.75

Peppercorn Sauce **(V)** 3.00

Skinny Fries **(V)** 4.75

Gluten Free Bread Basket **(v)** 3.95

D E S S E R T S

Irish Cream Crème Brulee, Gluten Free Shortbread (v) 8.25

Chocolate Brownie with Clotted Cream **(V) (vg option available)** 8.25

DUNSTABLE FARM ICE CREAM **(V)** 2 Scoops 4.50 3 Scoops 6.25

Vanilla

Raspberry Sorbet **(vg)**

HOT DRINKS

Espresso 2.60

Americano 3.50

Cappuccino 3.80

Flat White 3.80

Café Latte 3.80

Chai Latte 3.70

Mocha 3.95

Hot Chocolate/Luxury (Cream & Marshmallows) 3.95/4.20

Liquor Coffee (Brandy, Tia Maria, Irish Whisky, Cointreau) 7.95

Selection of Teas (Traditional English, Earl Grey, Peppermint, Chamomile and Fruit Teas) 3.25

Decaffeinated Coffee and Oat Milk are both available on request at no extra charge