THE BICKLEY MILL INN

GLUTEN FREE

STARTERS

Rustic Bread Board Gluten Free bread with marinated olives, sun-dried tomatoes, roasted garlic and flavoured butter (v) 12.75

Ham Hock Arancini served with pea purée & pickled asparagus 8.95

Pickled Mackerel Fillet Fresh apple, cucumber & radish salad 8.95

MAIN COURSES

***Garlic & Thyme Chicken Breast** Parmentier potatoes, spring greens, tarragon & white wine sauce 22.95

8oz Devon Sirloin Steak Confit tomato, chunky chips, rocket & parmesan salad 31

***Honey & Rosemary Pork Steak** Creamy mash, cider & wholegrain mustard sauce 22.95

Selected main courses will be served with vegetables

SIDE ORDERS

Chunky chips (v) 4.95

Peppercorn sauce (v) 3.00

Skinny fries (v) 4.95

Gluten Free bread (v) 3.95

PUDDINGS

Raspberry Ripple Pavlova Light meringue, raspberry coulis, whipped cream, white chocolate shards (v) 8.25

Chocolate Brownie with clotted cream (v) (vegan on request) 8.25

DUNSTABLE FARM ICE CREAM (v) 2 Scoops 4.50 3 Scoops 6.25

Vanilla - Raspberry sorbet (vg)

HOT DRINKS

Espresso 2.75

Americano 3.75

Cappuccino 3.95

Flat White 3.95

Café Latte 3.95

Chai Latte 3.95

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, Green, Peppermint, Fruit Teas) 3.25