

THE  
COTSWOLD GATEWAY

GLUTEN FREE  
MENU

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## GLUTEN FREE MENU

### NIBBLES

- Toasted breads with pesto and olive oil - v 4.50
- Smashed avocado, chilli, coriander and toasted almonds with toasted bread - v 4.25
- Rustic garlic bread - v 4.50
- Skinny fries - v 3.50
- Triple cooked chips - v 3.50

### STARTERS AND SHARERS

- Homemade soup of the day with rustic bread - v 6.25
- Potted duck livers served with toast, smoked bacon, redcurrants and red wine reduction - £8.50
- Prawn and smoked salmon cocktail with a Bloody Mary dressing - 8.00
- Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v 7.50 / 13.00
- Cotswold rare breed plate of cured pig and salami with olives, cornichons, smoked whipped lardo and rustic bread - 16.50

### SANDWICHES

Available from 12pm to 3pm

- Smashed avocado, spinach, lime, coriander, tomato and chilli jam - v 7.50
- Wiltshire ham and Cheddar cheese with pickle - 7.50
- Brie, bacon and cranberry - 8.00
- Our own fish fingers with gem lettuce and tartare sauce - 7.50
- Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise - 8.00
- Smoked salmon, cream cheese and cucumber - 9.00
- Steak, red onion and Stilton - 9.00
- Tuna mayonnaise and spring onion - 7.50

### PIZZAS

Try our homemade pizza range

- Fajita Chicken - 13.00  
With fajita spices, chicken and peppers
- Vegetarian Delight - v 12.50  
With mushroom, roasted peppers, olives, pine nuts, halloumi, rocket and truffle oil
- Margherita - 12.50  
With buffalo mozzarella, slow roasted tomato and basil pesto
- Fiery Chilli Chorizo - 13.00  
With pepperoni, chorizo, Cheddar and fiery fresh chilli

### MAINS

- Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce - 14.00 / 8.50
- Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips - 13.00 / 8.00
- Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries - 13.50
- Grilled free-range chicken breast in a creamy Dolcelatte sauce served with buttered new potatoes and green beans - 14.50
- Pan-fried calves liver with crispy bacon, spring greens, roasted shallot jus and garlic mash - 16.00 / 9.00
- Walter Rose handmade butcher's sausages on creamy mashed potato, onion gravy and seasonal greens - 13.00  
*Please ask for today's flavours*
- Pulled lamb shank shepherd's pie with honey glazed carrots - 14.00
- 10oz British rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips - 22.00  
*Add garlic butter, peppercorn or Béarnaise sauce for 2.00*
- Caesar salad of romaine lettuce, croutons, hard Italian style vegetarian cheese and free-range egg - 10.50 / 7.50  
*Add free range-grilled chicken breast and crispy pancetta for an extra 4.50*

### PUDDINGS

- All puddings at 6.50 (*Unless stated*)
- Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
- Chocolate brownie with crushed walnuts, vanilla ice-cream and chocolate sauce - v
- 3 scoops of dairy ice-cream or seasonal fruit sorbet - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - 9.00

### HOT DRINKS

- Americano - 3.25
- Cappuccino - 3.25
- Latte - 3.25
- Espresso - 2.50
- Double espresso - 3.00
- Flat white - 3.25
- Hot chocolate - 3.50
- Decaf coffee - 2.75
- Pot of tea - 3.00
- Speciality tea - 3.00

### PUTTING ON OUR SUNDAY BEST

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.

(v) = vegetarian option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

