

THE
CHERRY TREE
AT STEVENTON

GLUTEN FREE MENU

WHILE YOU WAIT

Toasted breads with balsamic vinegar and olive oil - v £4.00

Smashed avocado, chilli, coriander and toasted almonds with toasted bread - v £4.50

Halloumi chips with sweet chilli and rocket - v £5.50

STARTERS

Homemade soup of the day with toasted bread - v £6.00

Whole shell on king prawns baked with garlic and chilli butter - £9.50

Venison and Armagnac pâté with warm toast and winter fruit chutney - £7.00

Slow roasted tomato panna cotta served with black olive tapenade - v £7.25

SHARERS

Baked Camembert with garlic and herbs served with toasted bread and vegetable sticks - v £12.50

Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickle and apple with toasted bread - v £12.50

MAIN COURSES

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £12.50

Vegetable sizzling fajitas - cajun spiced and pan-seared onions, peppers, baby corn and mushrooms served with tortillas, guacamole, salsa, grated Cheddar and sour cream - v £10.50

Add free-range chicken or a flat iron steak for an extra £4.00

6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted bap with onion rings and chips - £12.00

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips - £12.00

Pan-fried lambs liver with crispy bacon in an onion gravy with seasonal greens and creamy mashed potato - £13.00

Chicken kebabs served with cajun fried potatoes, tzatziki and a Greek salad - £13.50

Slow cooked classic beef bourguignon with seasonal vegetables and creamed potatoes - £13.50

10oz dry aged rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips - £20.00

Add a peppercorn, Béarnaise or Stilton sauce for £2.00

SIDES

Beer battered onion rings - v £3.00

Chips - v £3.00

Chips with cheese - v £4.00

Garlic bread - v £3.25

Garlic bread with cheese - v £4.25

House salad - v £3.00

Seasonal vegetables - v £3.00

SMALL PLATES

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £8.00

Home-cooked honey glazed ham with a free-range egg, slow roasted tomato and chips - £8.00

Slow cooked classic beef bourguignon with seasonal vegetables and creamed potatoes - £8.50

SANDWICHES

Please ask for today's bread selection and then choose from the fillings below

Fish goujons with tomato, lettuce and tartare sauce - £7.00

Wiltshire ham and double Gloucester cheese with tomato and watercress - £7.00

Mature Cheddar cheese and chutney - v £6.75

Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise - £7.50

Tuna mayonnaise and spring onion - £6.75

Smashed avocado, spinach, lime, coriander, tomato and chilli jam - v £7.00

Grilled halloumi, spinach, roasted peppers and chilli jam - v £7.25

Freshly made daily specials are always available just ask us for more details

PUDDINGS

All at £6.00 each

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Vanilla crème brûlée and mulberry sorbet - v

Clotted cream rice pudding served with a spiced plum compote - v

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with apple, grapes, celery and chutney - v £8.50

HOT DRINKS

Americano £2.50

Cappuccino £3.00

Latte £3.00

Espresso £2.25

Double espresso £2.75

Flat white £3.00

Hot chocolate £3.25

Pot of tea £2.75

Speciality tea £2.75

Mocha £3.00

Deluxe hot chocolate £3.75

**Fancy something extra special?
Please ask us about our syrup flavours**

(v) = vegetarian option. (vg) = vegan 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.

