



The Aspinall Arms

Gluten Free Menu

~ Wednesday 4th November 2020 ~

To Kick Things Off

Peroni a certified Gluten Free bottled beer 3.90

Drivers G&T Seedlip alcohol free gin with a Fever Tree tonic water 4.60

Starters and Nibbles

Cream of leek and potato soup with GF bread 5.95

Pan fried red mullet with, asian salad, rice noodles, mango and green peppercorns 8.95

Pan seared wood pigeon with chicken boudin, blackberries and pickled mushrooms 8.45

Chicken liver pâté with plum and ginger chutney, granary toast 6.95

Baked camembert with candied walnuts and celery salad and GF toasts 7.95

Mezze plate - marinated aubergine and courgette, blush tomatoes, chickpea hummus and flat bread toasts 6.75

Garlic and chilli king prawn 6.75

Nocellara olives 3.95

BBQ chicken wings 5.75

Halloumi fries with tomato salsa 5.95

Warm crispy beef with sweet chilli sauce 5.95

Warm chorizo sausage 5.95

Mains

10oz ribeye steak, with Dijon and tarragon butter, Portobello mushrooms, tomato and chunky chips 25.95

Pan fried chalk stream trout with butter bean and chorizo cassoulet and a gremoulata crumb 17.95

GF Braised shoulder of lamb with dauphinoise potatoes, buttered greens and lamb jus 17.95

King prawn and red mullet laksa cooked in a light curried peanut and coconut broth with noodles 16.95

Chicken, ham and leek pie, mash, buttered greens, white wine and tarragon sauce 14.95

Deep fried cod in beer batter with chunky chips, mushy peas, tartare sauce 14.95/11.95

Buttercross farm pork and leek sausages with mash, buttered greens and onion gravy 13.95/11.95

Crispy beef salad with sweet chilli sauce and roasted cashew nuts 13.95

GF Braised shoulder of lamb with dauphinoise potatoes, buttered greens and lamb jus 17.95

Light Bites

Roast butternut squash quiche with feta, pumpkin seeds, new potato and fennel salad 9.95

Roasted fig and quinoa salad with walnuts, apples and a raspberry gin dressing 11.95

Smoked haddock and salmon fishcake, tomato and spring onion salad 10.95/13.95

Wild mushroom risotto with tarragon, rocket and truffle oil 9.95

Open prawn Marie Rose sandwich on GF seeded bread 8.95



Side Orders

Chunky chips 3.95
Fries 3.95
Buttered vegetables 3.95

Beer battered onion rings 3.95
Green salad with lemon dressing 3.95
Peppercorn sauce 2.50

Children's Menu

Tomato and basil penne pasta with grated cheese 5.95
5oz rump steak with fries and peas 8.95
Chicken goujons with chips and peas 6.95
Fish fingers with chips and peas 6.75

Puddings and Ice Creams

Crème brûlée with shortbread biscuits 6.75
Triple chocolate brownie with chocolate sauce and vanilla ice cream 6.75
Sticky toffee pudding with toffee sauce and vanilla ice cream 6.75

2 scoops 3.90 / 1 scoop 1.95

A selection of British farmhouse cheese Barbers Vintage Cheddar, West Country Brie and Blacksticks Blue served with GF biscuits, chutney and celery 6.95

Cheshire Farm sorbet ; choose three scoops from lemon, passion fruit and raspberry 5.85

Cheshire Farm Ice Cream; choose from: vanilla, chocolate, strawberry, clotted cream, raspberry ripple or honeycomb 5.85

Hot Drinks

Espresso double 2.85
Mocha 2.95
Latte 2.95
Tea (including herbal) 2.60
Cappuccino 2.95
Cafetière coffee 2.95
Espresso single 2.45

Coffee and a Small Pudding £6.95

Choose a mini version of our puddings with a tea or coffee of your choice 6.95

Sticky toffee pudding
Warm chocolate brownie
Crème brûlée

The Aspinall Arms

Gluten Free Menu

With Allergen Information

~ Wednesday 4th November 2020 ~

If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

To Kick Things Off

.....
Peroni a certified Gluten Free bottled beer £3.90

Drivers G&T Seedlip alcohol free gin with a Fever Tree tonic water £4.60

Starters and Nibbles

.....
Cream of leek and potato soup with GF bread £5.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

Pan fried red mullet with, asian salad, rice noodles, mango and green peppercorns £8.95

Contains: Fish, Soya, Sesame, Sulphur Dioxide

Pan seared wood pigeon with chicken boudin, blackberries and pickled mushrooms £8.45

Contains: Milk, Sulphur Dioxide

Chicken liver pâté with plum and ginger chutney, granary toast £6.95

Contains: Egg, Milk, Mustard, Sulphur Dioxide

Baked camembert with candied walnuts and celery salad and GF toasts £7.95

Contains: Egg, Nuts, Milk, Celery, Sulphur Dioxide

Mezze plate - marinated aubergine and courgette, blush tomatoes, chickpea hummus and flat bread toasts £6.75

Contains: Egg, Sesame, Sulphur Dioxide

Garlic and chilli king prawn £6.75

Contains: Crustaceans, Milk, Sulphur Dioxide

Nocellara olives £3.95

BBQ chicken wings £5.75

Contains: Celery, Mustard, Sulphur Dioxide

Halloumi fries with tomato salsa £5.95

Contains: Milk

Warm crispy beef with sweet chilli sauce £5.95

Contains: Nuts, Soya

Warm chorizo sausage £5.95

Contains: Soya, Milk, Sulphur Dioxide

Mains

.....
10oz ribeye steak, with Dijon and tarragon butter, Portobello mushrooms, tomato and chunky chips £25.95

Contains: Milk, Mustard, Sulphur Dioxide

Pan fried chalk stream trout with butter bean and chorizo cassoulet and a gremoulata crumb £17.95

Contains: Fish, Soya, Milk, Sulphur Dioxide

GF Braised shoulder of lamb with dauphinoise potatoes, buttered greens and lamb jus £17.95

Contains: Milk, Celery, Sulphur Dioxide

King prawn and red mullet laksa cooked in a light curried peanut and coconut broth with noodles £16.95

Contains: Crustaceans, Fish, Peanuts, Nuts, Soya, Sesame, Sulphur Dioxide

Chicken, ham and leek pie, mash, buttered greens, white wine and tarragon sauce £14.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

Deep fried cod in beer batter with chunky chips, mushy peas, tartare sauce £14.95

Contains: Egg, Fish, Mustard, Sulphur Dioxide

Buttercross farm pork and leek sausages with mash, buttered greens and onion gravy £13.95

Contains: Soya, Milk, Celery, Sulphur Dioxide

Crispy beef salad with sweet chilli sauce and roasted cashew nuts £13.95

Contains: Nuts, Soya

GF Braised shoulder of lamb with dauphinoise potatoes, buttered greens and lamb jus £17.95

Contains: Milk, Celery, Sulphur Dioxide

Light Bites

.....
Roast butternut squash quiche with feta, pumpkin seeds, new potato and fennel salad £9.95

Contains: Egg, Soya, Milk, Mustard, Sulphur Dioxide

Roasted fig and quinoa salad with walnuts, apples and a raspberry gin dressing £11.95

Contains: Nuts, Celery, Sulphur Dioxide

Smoked haddock and salmon fishcake, tomato and spring onion salad £10.95

Contains: Egg, Fish, Milk, Mustard, Sulphur Dioxide

Wild mushroom risotto with tarragon, rocket and truffle oil £9.95

Contains: Celery

Open prawn Marie Rose sandwich on GF seeded bread £8.95

Contains: Crustaceans, Egg, Fish, Milk, Celery, Mustard, Sulphur Dioxide

Side Orders

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Chunky chips £3.95

Fries £3.95

Buttered vegetables £3.95

Contains: Milk, Sulphur Dioxide

Beer battered onion rings £3.95

Green salad with lemon dressing £3.95

Contains: Celery, Sulphur Dioxide

Peppercorn sauce £2.50

Contains: Milk, Celery, Sulphur Dioxide

Children's Menu

.....
Tomato and basil penne pasta with grated cheese £5.95

Contains: Milk, Sulphur Dioxide

5oz rump steak with fries and peas £8.95

Contains: Milk, Celery, Sulphur Dioxide

Chicken goujons with chips and peas £6.95

Contains: Egg, Milk

Fish fingers with chips and peas £6.75

Contains: Egg, Fish, Milk

Puddings and Ice Creams

Crème brûlée with shortbread biscuits £6.75

Contains: Egg, Milk

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.75

Contains: Egg, Soya, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.75

Contains: Egg, Soya, Milk

2 scoops 3.90 / 1 scoop 1.95

A selection of British farmhouse cheese Barbers Vintage Cheddar, West Country Brie and Blacksticks Blue served with GF biscuits, chutney and celery £6.95

Contains: Milk, Celery, Sulphur Dioxide

Cheshire Farm sorbet ; choose three scoops from lemon, passion fruit and raspberry £5.85

Contains: Milk

Cheshire Farm Ice Cream; choose from: vanilla, chocolate, strawberry, clotted cream, raspberry ripple or honeycomb £5.85

Contains: Peanuts, Nuts, Soya, Milk

Hot Drinks

Espresso double £2.85

Contains: Egg, Soya, Milk

Mocha £2.95

Contains: Egg, Soya, Milk

Latte £2.95

Contains: Egg, Soya, Milk

Tea (including herbal) £2.60

Contains: Egg, Soya, Milk

Cappuccino £2.95

Contains: Egg, Soya, Milk

Cafetière coffee £2.95

Contains: Egg, Soya, Milk

Espresso single £2.45

Contains: Egg, Soya, Milk

Coffee and a Small Pudding £6.95

Choose a mini version of our puddings with a tea or coffee of your choice 6.95

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Crème brûlée

Crème brûlée £6.95

Contains: Egg, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

Two scoops £3.90

Contains: Peanuts, Nuts, Soya, Milk

Single scoop £1.95

Contains: Peanuts, Nuts, Soya, Milk