

The Corn Mill

Gluten Free Menu

~ Wednesday 25th November 2020 ~

Starters and Nibbles

Broccoli and Stilton with GF bread 5.95

Chicken liver pâté with apricot chutney and granary toast 6.95

Pan fried scallops with pea purée and shredded ham hock 11.95

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

Nocellara olives 3.95

BBQ chicken wings 5.75

Garlic and chilli king prawn 6.75

Warm chorizo sausage 5.95

Warm crispy beef with sweet chilli sauce 5.95

Mains

Braised shoulder of lamb with minted crushed new potatoes and rosemary gravy 18.95

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

Venison, rabbit and pheasant game pudding with mash and buttered greens 14.95

Grilled sea bass fillets with crab croquette, pea purée and sauce vierge 16.95

Light Bites

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

Crispy lamb salad with pea and mint falafels, Dukkah nut mix, pomegranate and yoghurt mint dip 10.95

Goats' cheese, leek and sunblushed tomato quiche with potato salad 9.45

Beetroot and mint falafel with Tzatziki, fattoush salad and vegan feta cheese Vg 11.95

Side Orders

Buttered vegetables 3.95

Green salad with lemon dressing 3.95

Peppercorn sauce 2.50

Chunky chips 3.95

This menu has been accredited by Coeliac UK.
Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm).
All our food is prepared in a kitchen where other cross contamination risks may occur.
Full allergen information is available upon request.
If you have a question, food allergy or intolerance, please let us know before placing your order



Puddings and Ice Creams

Triple chocolate brownie with chocolate sauce and vanilla ice cream 6.75

Lemon meringue roulade with raspberry sorbet 6.75

Sticky toffee pudding with toffee sauce and vanilla ice cream 6.75

Lemon meringue roulade with raspberry sorbet 6.75

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

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

Hot Drinks

Mocha 2.95

Cafetière coffee 2.95

Cappuccino 2.95

Espresso double 2.85

Espresso single 2.45

Tea (including herbal) 2.60

Latte 2.95

Small Puddings and Coffee

Warm chocolate brownie

Sticky toffee pudding

This menu has been accredited by Coeliac UK.

Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm).

All our food is prepared in a kitchen where other cross contamination risks may occur.

Full allergen information is available upon request.

If you have a question, food allergy or intolerance, please let us know before placing your order

The Corn Mill

Gluten Free Menu

With Allergen Information

~ Wednesday 25th 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.

Starters and Nibbles

Broccoli and Stilton with GF bread £5.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

Chicken liver pâté with apricot chutney and granary toast £6.95

Contains: Egg, Milk, Mustard, Sulphur Dioxide

Pan fried scallops with pea purée and shredded ham hock £11.95

Contains: Molluscs, Soya, Milk, Celery, Sulphur Dioxide

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

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

Nocellara olives £3.95

BBQ chicken wings £5.75

Contains: Celery, Mustard, Sulphur Dioxide

Garlic and chilli king prawn £6.75

Contains: Crustaceans, Milk, Sulphur Dioxide

Warm chorizo sausage £5.95

Contains: Soya, Milk, Sulphur Dioxide

Warm crispy beef with sweet chilli sauce £5.95

Contains: Soya

Mains

Braised shoulder of lamb with minted crushed new potatoes and rosemary gravy £18.95

Contains: 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

Venison, rabbit and pheasant game pudding with mash and buttered greens £14.95

Contains: Milk, Celery, Sulphur Dioxide

Grilled sea bass fillets with crab croquette, pea purée and sauce vierge £16.95

Contains: Crustaceans, Egg, Fish, Soya, Milk, Sulphur Dioxide

Light Bites

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

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

Crispy lamb salad with pea and mint falafels, Dukkah nut mix, pomegranate and yoghurt mint dip £10.95

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

Goats' cheese, leek and sunblushed tomato quiche with potato salad £9.45

Contains: Egg, Milk, Sulphur Dioxide

Beetroot and mint falafel with Tzatziki, fattoush salad and vegan feta cheese Vg £11.95
Contains: Sulphur Dioxide

Side Orders

Buttered vegetables £3.95
Contains: Milk, Sulphur Dioxide

Green salad with lemon dressing £3.95
Contains: Celery, Sulphur Dioxide

Peppercorn sauce £2.50
Contains: Milk, Celery, Sulphur Dioxide

Chunky chips £3.95

Puddings and Ice Creams

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.75
Contains: Egg, Soya, Milk

Lemon meringue roulade with raspberry sorbet £6.75
Contains: Egg, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.75
Contains: Egg, Soya, Milk

Lemon meringue roulade with raspberry sorbet £6.75
Contains: Egg, Milk

Cheshire Farm sorbet ; choose three scoops from lemon, passion fruit and cherry £5.85
Contains: 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

Hot Drinks

Mocha £2.95
Contains: Egg, Soya, Milk

Cafetière coffee £2.95
Contains: Egg, Soya, Milk

Cappuccino £2.95
Contains: Egg, Soya, Milk

Espresso double £2.85
Contains: Egg, Soya, Milk

Espresso single £2.45
Contains: Egg, Soya, Milk

Tea (including herbal) £2.60
Contains: Egg, Soya, Milk

Latte £2.95
Contains: Egg, Soya, Milk

Small Puddings and Coffee

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

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

Single scoop £1.95

Contains: Milk

Two scoops £3.90

Contains: Milk

Two scoops £3.90

Contains: Peanuts, Nuts, Soya, Milk

Single scoop £1.95

Contains: Peanuts, Nuts, Soya, Milk

Children's Menu

Tomato and basil pasta with grated cheese £5.95

Contains: Milk, Sulphur Dioxide

Chicken goujons with chips and peas £6.95

Contains: Egg, Milk

5oz rump steak with fries and peas £8.95

Contains: Milk, Celery, Sulphur Dioxide