

THE BICKLEY MILL INN

GLUTEN FREE

STARTERS

GF Bread, Mixed Olives, Sundried Tomatoes, Roasted Garlic Bulb and Flavoured Butter (Sharing Plate for Two) 11.95 **(v)**

Whipped Goats Cheese and Walnut Bonbon, Roasted Beetroot, Beetroot Puree and Olive Salad **(v)** 8.75

Homemade Soup, Gluten Free Bread **(v)** 7.50

Gin, Lime and Dil Cured Salmon, Pickled Cucumber and Wasabi Crème Fraiche 8.95

MAIN COURSES

*Pan Fried Chicken Breast, Dauphinoise Potato, Creamy Mushroom and Thyme Sauce, Bacon Crisp 19.95

Devon Reared 8oz Sirloin Steak, Grilled Tomato, Chunky Chips, Rocket and Parmesan Salad 27.95

*Pan Fried Fillet of Hake, Smashed Leek and Potato, Tomato Caper Sauce 21.00

Selected main courses will be served with Roasted Carrots, Parsnips and Brussel Sprouts*

SIDE ORDERS

Chunky Chips **(v)** 4.75

Peppercorn Sauce **(v)** 3.00

Skinny Fries **(v)** 4.75

Gluten Free Bread Basket **(v)** 2.95

DESSERTS

Chocolate Brownie with Ice Cream **(V)** **(vg option available)** 8.25

Orange and Star Anise Posset with Gluten Free Shortbread **(V)** 8.25

DUNSTABLE FARM ICE CREAM **(V)** 2 Scoops 4.50 3 Scoops 6.25

Vanilla

Raspberry Sorbet **(vg)**

HOT DRINKS

Espresso 2.50

Americano 3.35

Cappuccino 3.65

Flat White 3.60

Café Latte 3.60

Chai Latte 3.50

Mocha 3.95

Hot Chocolate/Luxury (Cream & Marshmallows) 3.80/4.10

Liquor Coffee (Brandy, Tia Maria, Irish Whisky, Cointreau) 7.85

Selection of Teas (Traditional English, Earl Grey, Peppermint, Chamomile and Fruit
Teas) 3.20

Decaffeinated Coffee and Oat Milk are both available on request at no extra
charge