



KING WILLIAM IV

☆ GLUTEN FREE MENU ☆

Starters

Soup Of The Day (V) With Gluten Free Granary Bread	5.90
Oak Smoked Salmon & Atlantic Prawns In Marie-Rose Sauce On Crisp Lettuce With Gluten Free Roll	6.60
Smoked Salmon & Chargrilled Asparagus Spears With Salad Leaves & A Dill & Lemon Dressing	6.95
Oven Baked Courgette (V) With Sundried Tomatoes, Melted Mozzarella & Garlic	6.50
Chargrilled Cajun Chicken Skewers Marinated With Garlic Mayo Dip	6.50
Mediterranean Platter With Feta, Sundried Tomatoes, Tzatziki, Houmous, Olives & Gluten Free Pitta	6.95

☆ Sunday Roasts ☆ 13.50

SUNDAYS ONLY

*With Gluten Free Yorkshire Pudding, Honey
Roast Parsnip & Seasonal Vegetables*

Topside Of Beef Rosemary Marinated With A Red Wine & Port Gravy	
½ Roast Chicken, Lemon & Thyme Rubbed With GF Gravy	
Conisbee's Loin Of Pork With Crackling & A Thyme & Red Wine Gravy	
Slow Roasted Sliced Leg Of Lamb With A Mint & Red Wine Gravy	

☆ *There will be a 10% Charge For Table Service –
This Goes Directly To The Staff On Duty* ☆

Mains

Fish 'N' Chips Haddock Fillet In A Gluten Free Beer Batter With Fat Chips & Garden Peas	11.80
Small Portion	9.80
Homemade Vegetable Stroganoff (V) With Mushrooms, Spinach & Sweet Potato In A Cream Sauce With Garlic & Paprika & White Rice	12.70
Conisbee's Honey Roasted Ham & Free Range British Eggs With Chunky Twice-Cooked Chips	11.00
Small Portion	9.80
Chargrilled 8oz Surrey Farmed Rump Steak With Tomato & Twice-Cooked Chunky Chips, With A Red Wine Sauce	18.95
Cheese Ploughman's (V) Mature Cheddar, Tangy Stilton & French Brie With Pickled Onions, Sliced Apple, Homemade Chutney & Gluten Free Granary Bread	10.80

Puddings

Refreshing Sorbet With Raspberry Coulis	3.60
Choice Of Ice Cream – Vanilla, Chocolate Or Strawberry With Sauce	3.20
Sticky Toffee Pudding With Creamy Custard	4.95
Almond Caramel & Chocolate Cake With Chocolate Sauce & Vanilla Ice Cream	4.95

☆ *PUB QUIZ!!* ☆

☆ *Last SUNDAY In Every Month* ☆