

The meals on this menu are made with ingredients which do not contain gluten or wheat.
If you have an allergy or intolerance, please speak to a member of the team before you order your food & drinks.
† Please ask if we have a dedicated NGCI fryer. Need any more information? Please ask a member of the team.
Adults need around 2000 kcal a day.

NGCI MENU

Whilst you wait...

CHARRED PADRÓN PEPPERS VE
with smoked paprika salt 61 kcal

3.50

ITALIAN OLIVES VE 203 kcal

3.50

STARTERS

PIL PIL PRAWNS

9.25

sautéed in chilli, garlic and lemon butter. Served with Genius™ bread 751 kcal

HAM HOCK & MUSTARD TERRINE

8.00

with a spiced pear chutney and charred Genius™ Bread 455 kcal

SEARED WILD CAUGHT SCALLOPS

9.75

with minted mushy peas and chorizo jam 466 kcal

For two to share...

BAKED BRITISH CAMEMBERT V 13.25

drizzled with honey & thyme, served with red onion marmalade and Genius™ bread 1149 kcal

MAINS

PAN-FRIED CHICKEN BREAST

15.50

with truffle creamed sweetcorn, potato terrine, spinach and sautéed Paris brown mushrooms 1147 kcal

BUTTERNUT SQUASH AND QUINOA SALAD VE

13.00

roasted butternut squash, Padrón peppers and quinoa with a teriyaki and ginger dressing 578 kcal

CHICKEN CAESAR SALAD

14.25

with little gem lettuce, crispy prosciutto ham, Gran Moravia cheese shavings and Caesar dressing 1050 kcal

GLAZED PULLED BEEF BURGER †

16.45

topped with sticky pulled beef, Monterey Jack cheese, tomato & onion chutney on a non-gluten containing bun with seasoned skinny fries † 1317 kcal

CHARGRILLED HARISSA AUBERGINE VE

14.25

with Kalamata olives, tabbouleh salad, hummus and dukkah spice 801 kcal

STEAKS

All our steaks are sourced from within the British Isles (with exception of the Argentinian Ribeye of course) and aged for a minimum of 21 days on the bone. Served with confit tomato and triple cooked chips †

8oz RUMP † 619 kcal

19.00

8oz SIRLOIN † 642 kcal

22.00

8oz FILLET † 653 kcal

28.50

12oz ARGENTINIAN RIBEYE † 1185 kcal

31.00

For two to share...

16oz CHAUTEAUBRIAND † 1306 kcal

61.00

Add a Sauce...

GREEN PEPPERCORN 100 kcal

2.50

BÉARNAISE V 309 kcal

2.50

BLACK TRUFFLE BUTTER V 361 kcal

2.50

Adults need around 2000 kcal a day.

SIDES

SEASONAL VEGETABLES V 149 kcal	3.50
SEASONED SKINNY FRIES VE* † 384 kcal	3.50
TRIPLE COOKED CHIPS VE* † 248 kcal	3.95
TRUFFLE & CHEESE FRIES V* † 536 kcal	4.25
GREEN SALAD V lemon dressing and Gran Moravia cheese 194 kcal	3.00
TRUFFLE CREAMED CORN V 258 kcal	4.00
CHARRED TENDERSTEM® BROCCOLI VE 290 kcal	4.00

SANDWICHES

Available Monday - Friday, 12pm - 3pm

Served on Genius™ bread with pickled slaw and a dressed salad.

BRIE & SPICED PEAR CHUTNEY **V** 8.75

with little gem lettuce 754 kcal

CHICKEN & SMOKED STREAKY BACON 8.75

with little gem lettuce and sun-dried tomato mayonnaise 723 kcal

DESSERTS

CHOCOLATE & PRALINE TORTE **VE** 7.75
served with a cherry sorbet 504 kcal

WARM STICKY TOFFEE PUDDING **V** 7.75
with ginger poached pear and vanilla ice cream 783 kcal

DARK CHOCOLATE BROWNIE **V** 7.45
with vanilla ice cream, meringue chunks, raspberries and raspberry purée 687 kcal

*Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. Our allergen information only states allergens if they are an ingredient of a product. We do not include "May contain" information. Our menu descriptions do not include all ingredients. As we use other foods containing gluten in our kitchens we cannot declare that any of our dishes are gluten or wheat free. † Please ask if we have a dedicated NGCJ fryer. **V** Suitable for vegetarians or vegetarian option available. **VE** Suitable for vegetarians and vegans. **V*** / **VE*** We cannot guarantee that our vegetarian and vegan dishes have been cooked in dedicated vegetarian and vegan fryers. Where we state weight, it's a raw weight and 1oz equals 28 grams. We regret that we cannot guarantee that our chicken, seafood or beef dishes do not contain bones or shell. Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website. Calorie counts are for guidance only and are based on the complete dish/drink as listed on the menu, excluding any additional seasoning or sauces that may be added by the guest. Portion sizes may vary from the quantity on which the calculations have been based, therefore values may not be identical to those served in a particular pub.*