

Our food is all freshly prepared
and cooked to order by our
chefs.

Please be patient at busy times,
it's worth the wait.



GLUTEN-FREE ALL DAY MENU

12pm-8pm, Monday to Saturday

SNACKS

Mixed Olives (vg) (gf) 3
Fresh Bread, Oil & Balsamic (vg) (gf) 3

LITE BITES

Seasonal Soup (v) (gf) 5.5
Served with gluten-free bread and
farmhouse butter (vg option)
Pressed Ham Hock & Parsley (gf) 8
Yorkshire Ale chutney and gluten-free toast
Wild Mushroom, Truffle Risotto,
Fresh Herbs & Rapeseed Oil (v) (gf)
(vg option)
Small 7 Large 13.5

SANDWICHES

All served with herb dressed salad
Honey Roast Ham, Keelham Piccalilli &
Fountains Gold Cheddar (gf) 8.5
Grilled Halloumi, Rocket & Chilli Jam (v) (gf) 8.5
Chicken & Smoked Bacon Caesar,
Sundried Tomatoes & Little Gem (gf) 9

KEELHAM CLASSICS

Grilled Fish & Chips (gf) 13.5
Grilled North Sea fish, crushed peas,
curried mayo, tartare hollandaise and chips
Butcher's 12oz Rump Steak (gf) 18.5
Served with slow roasted vine tomato, garlic
mushroom, peppercorn sauce, watercress and chips

SEASONAL MAINS

Fresh Gluten-free Pasta & Herb Pesto (v) (gf) 12.5
Fusilli pasta twists with fresh English herb pesto,
cherry vine tomatoes, wild rocket and local goats
cheese (vg option) (gf option)

Add grilled chicken 2.5

Grilled Chicken Burger (gf) 12.5
Grilled chicken breast in a gluten-free bun, chilli
jam, peppered mayo, gem lettuce and beef tomato,
served with grilled sweetcorn and fries

Add smoked cheddar 1

Grilled Scottish Salmon &
Shetland Mussels (gf) 14
White wine and garlic sauce, herb
mash and samphire

Steak Frites (gf) 12.5
Grilled flat iron minute steak, garlic herb
butter, fries and watercress

SIDES

All 3 each
All (gf) & (v)
Chips
Sweet potato Fries
Herb Dressed English Salad
Buttered Seasonal Greens
Grilled Sweetcorn with Garlic Butter
Creamy Mash
Fries

ROOM FOR MORE?

Please ask your waiter
for a dessert menu

(v) – Vegetarian (vg) - Vegan (gf) - Gluten-free

Gluten-free bread? Just ask. Special dietary needs? Let us know and we'll be happy to discuss your requirements.
Please note we are not an allergen-free kitchen. Nuts, milk, gluten and other allergens are widely used.