•HANOVER STREET SOCIAL•

GLUTEN FREE LUNCH MENU

2 courses £16.95 3 courses £21.95

served Monday to Thursday 12 - 6, Friday & Saturday 12 - 4

STARTERS

Homemade soup of the day (v)

Mackerel pâté, pea & mint pesto, butter pickles, toasted GF bread

Honey & chilli crispy chicken wings, spring onions & sesame seeds

Goats cheese mousse, pear salad, candied walnuts, honey dressing (v)

Crispy calamari with sweet chilli, caper and parsley dressing

Hummus, toasted GF bread, spiced tomato & pepper salsa (v)

MAINS

Pan seared seabass fillet, sautéed new potatoes, green beans, chive cream sauce

4oz minute steak, served with fries and peppercorn sauce

5oz sweet cured gammon chop, fried egg, house salad, chunky chips

Crisp pork belly, Lyonnaise potatoes, green beans, spiced apple compote, red wine jus* £3 supplement

DESSERTS -

Chocolate brownie with chocolate toffee sauce & honeycomb ice cream

Lemon posset, drunken raspberries, mint

Salted caramel cheesecake

Cheshire Farm ice cream

Our food and drinks are prepared in food areas where cross contamination may occur. We only declare allergens if they are intentionally added to a product. Food and drink preparation areas, storage areas and cooking equipment (e.g. fryers, grills etc) may be shared and fried items containing different allergens may be cooked in the same oil. Our suppliers may also have allergen cross contamination risks. If you are concerned about possible allergen cross contamination of the food or drink you wish to consume, please ask us for further information on our cooking methods and policies, and we may also be able to show you ingredient packaging indicating any 'may contain' or trace warnings that the supplier has provided.

Some of our dishes contain nuts and other allergens. Please see a member of management about any dietary requirements.

A discretionary 10% service charge will be added to tables of 8 or more. Every penny goes directly to our staff.