



## Gluten and dairy Free A la carte Menu

### Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 9.95

Aperol Spritz: Aperol, prosecco, soda, orange 9.95

### Kitchen Nibbles

Gluten free bread, olive oil, balsamic ▼ 4.95

Marinated olives ▼ 4.95

Wood roasted red pepper hummus, gluten free bread ▼ 4.50

### Starters

Cauliflower soup, truffle and chives, gluten free bread ▼ 6.50

Vegan feta, pea, courgette, asparagus, pea leaf, mint ▼ 7.50

Home cured duck, edamame bean, pak choi with sesame, soy, honey and candied chillies 8.95

Crispy prawn arribbiata, lemon fennel with gluten free bread 9.95



## Mains

Poached and grilled Churchill farm chicken breast, boulangère potatoes, asparagus, wild mushroom, marsala wine sauce 21.50

Roasted beef rump, horseradish potato, celeriac remoulade, blueberry, kale 24.95

Roast Romanesco broccoli, oyster mushroom, violet potatoes, basil pesto, pine nut, balsamic salad ▼ 14.50

Market fish, violet potatoes, charred gem, samphire, white wine tomato cream

(Please see specials board for today's option and price)

Pan fried steak, portobello mushroom, grilled tomato, proper chips

(6oz Rump 23.95 8oz Ribeye 29.50)

(Add red wine sauce 1.95)

Charred aubergine, portobello mushroom, slow grilled tomato, proper chips ▼ 14.50

(Vegetarian jus 1.95)

## Pub Classics

Battered haddock, proper chips, mushy peas, tartare sauce, lemon 15.50

Maple barbeque glazed 6oz beef pattie burger, salad, gluten free bun, pickleslaw, skin on fries 13.95

Mushroom, sweet potato and cashew burger, salad, gluten free bun, pickleslaw, skin on fries ▼ 13.50

8oz gammon steak, fried hens egg, pickleslaw, proper chips 13.50

## On the Side 3.95 each

Crisp fried onion and thyme fritters ▼

Proper chips ▼

Vegan feta, balsamic salad ▼

Pickleslaw ▼

Seasonal greens ▼

If you have dietary requirements please let us know so we can prepare something special. All our menus are freshly prepared to order so there may be a slight wait.