

GLUTEN FREE MENU

*v = vegetarian, pb = plant based
for more info please refer to the ALLERGEN chart*

STARTERS

Edamame, caramelised onion & coriander falafel, spiced mango chutney <i>v pb</i>	£8
Roasted king prawns, garlic, lemon & herb butter, gluten free melba toasts	£9
Crispy soft shell crab, sweet chili sauce	£11

MAINS

Wild rice, lentil & chick pea pilaf, harissa roast cauliflower, pine nuts, lemon & coriander <i>v pb</i>	£17.50
Sweet potato & spinach butter masala with tamarind, coriander & lime, basmati rice <i>v</i>	£18
Crispy battered fish & chips, crushed peas, tartar	£18
Rotisserie chicken, marsala & wild mushroom cream, fries	£18.50
Roasted whole sea bream, pak choi, garlic sesame & chili tamari sauce, sticky rice	£21
12 hour slow roast shoulder of lamb, crisp garlic & rosemary potatoes, green beans (30 mins)	£50 for 2

GRILL

220g flat iron £21.50 <i>with fries & watercress</i>	250g rib eye £28.50	500g Chateaubriand £65 for 2 <i>peppercorn sauce or garlic butter £1.50</i>
---	---------------------	--

SIDES

Tomato, basil & lime salad £4	Buttered green beans £4	Mixed leaf salad £4	Fries £4
-------------------------------	-------------------------	---------------------	----------

PUDDINGS

Selection of sorbet	£1.75 per scoop
Apple, cinnamon & blueberry crumble, warm custard	£7.50
Sumac roasted strawberry ice cream sundae, whipped cream, chopped nuts	£9
Cheese board, gluten free crackers & quince	£10