

## GLUTEN FREE

### STARTERS

<i>G/F Bread board, cold pressed rapeseed oil, balsamic</i>	£4
<i>Mixed olives with rosemary &amp; garlic</i>	£4
Sweet & sticky jerk seasoned ribs, spring onion & chili	£10 / as a main with fries £20
Cauliflower pakora, cucumber & mint raita	£10
Confit rabbit rillettes, charred nectarine, pickled watermelon, honey & mustard	£11
Air dried bresaola, parmesan, pickled quails' eggs, truffle dressing	£11.50

### MAINS

Crispy bubble & squeak cake, oyster mushroom, poached hen's egg, chive Hollandaise	£20
Risotto primavera with asparagus, pea, broad bean & mint, truffle oil & pecorino	£21
Whole grilled plaice, nut brown butter, parsley & lemon, sauteed potatoes & lemon courgettes	£24
Warm tuna niçoise, confit baby potatoes, green beans, poached egg, olives, roast garlic dressing	£25
12hr slow roasted lamb shoulder, garlic & rosemary potatoes, green beans, redcurrant jus	£60 for 2

### GRILL

220g flat iron £26 <i>with chips &amp; watercress</i>	Chateaubriand for 2 £70 <i>peppercorn sauce / garlic butter £2</i>
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### SIDES

Tomato & basil salad £4.75	Garlic & rosemary potatoes £4.75
Buttered green beans £4.75	Chips/Fries £4.75

### PUDDINGS

Selection of ice cream & sorbets	£3 per scoop
Affogato	£6.75
Hand made chocolate truffles <i>white chocolate, raspberry &amp; lemon</i>	£6.50
Rhubarb & rose sundae, vanilla ice cream	£9.25
Cheese board, GF crackers, pear, cinnamon & sultana chutney	£12