



GLUTEN FREE

STARTERS

<i>G/F Bread board, cold pressed rapeseed oil, balsamic</i>	£4
<i>Mixed olives with rosemary & garlic</i>	£4
Heritage beetroot carpaccio, goats cheese mousse & honeycomb	£10
Confit rabbit rillettes, charred nectarine, pickled watermelon, honey & mustard	£11
Chalk stream trout & avocado ceviche with orange & chili	£12

MAINS

Grilled tofu & sweet pepper souvlaki, lime, coconut & coriander pilaf	£20
Cumin roast aubergine, baby spinach & date salad w/ almonds, sumac tomatoes & saffron yogurt	£21
Lemon & thyme chicken paillard with mango, mint & papaya salad, fries	£22.50
Fennel seed porchetta, chickpea & spinach broth with saffron & paprika, salsa verde	£23
12hr slow roasted lamb shoulder, garlic & rosemary potatoes, green beans, redcurrant jus	£60 for 2

GRILL

220g flat iron £26	Côte de boeuf for 2 £70
<i>with chips & watercress</i>	<i>peppercorn sauce / garlic butter £2</i>

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
Handmade chocolate truffles	£6.50
<i>Milk chocolate, Baileys & almond / white chocolate cappuccino</i>	
Chocolate panna cotta, berry compote, gin & pink grapefruit sorbet	£9.50
Forest fruit sundae – mixed berries, blackberry clotted ice cream,	£11.50
Cheese board, GF crackers, pear, cinnamon & sultana chutney	£12