



GLUTEN FREE

STARTERS

<i>G/Fbread board, cold pressed rapeseed oil, balsamic</i>	£4
<i>Mixed olives with rosemary & garlic</i>	£4
Sushi roll with pickled shiitake mushroom, carrot, avocado & lime	£11.50
Gluten free toast, cherry tomato compote, feta yogurt	£11.50
Grilled wild Argentinian red prawns, chimichurri butter	£13.50

MAINS

Broccoli pesto risotto, tenderstem, lemon ricotta & salsa verde	£21
Charred cabbage, celeriac & butter bean casserole, crispy wild mushrooms	£22
Braised oxtail cottage pie, horseradish mash, maple roast roots, red wine jus	£24
Indian spiced monkfish, fennel bhajis, chick pea masala, mango, chili & coriander salsa	£29
Slow roasted lamb shoulder, garlic & rosemary potatoes, green beans, redcurrant jus	£65 for 2

GRILL

220g flat iron £28 <i>with chips & watercress</i>	Côte de boeuf for 2 £75 <i>peppercorn sauce / garlic butter £2.50</i>
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SIDES

Tomato & basil salad £5	Garlic & rosemary potatoes £5
Buttered green beans £5	Chips/Fries £5

PUDDINGS

Selection of ice cream & sorbets	£3 per scoop
Affogato	£6.85
Handmade chocolate truffles	£6.50
<i>Milk chocolate, Baileys & almond / white chocolate cappuccino</i>	
Toffee apple sundae, vanilla & caramel ice cream, caramel sauce	£11.50
Cheese board, GF crackers, pear, cinnamon & sultana chutney	£13.75