



## GLUTEN FREE

### STARTERS

<i>G/F bread board, cold pressed rapeseed oil, balsamic</i>	£5.25
<i>Mixed kalamata olives</i>	£4
Seafood chowder, tarragon cream & truffle	£12.75
Szechuan tuna carpaccio, avocado, soused onion & coriander	£14.25

### MAINS

Chickpea masala, sweet potato pakora, coconut raita, onion & coriander salad	£23
Smoked garlic & mushroom stroganoff, turmeric wild rice, chive sour cream	£23
Port braised shin of beef cottage pie, honey carrots	£25
Slow roast pork belly, dauphinoise potatoes, cavolo nero, thyme gravy	£27
Slow roasted lamb shoulder, hassle back potatoes, lemon courgettes, redcurrant jus	£75 for 2

### GRILL

220g flat iron £30 <i>with chips &amp; watercress</i>	220g rib eye steak £36 <i>peppercorn sauce / garlic butter £3</i>
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### SIDES

Rocket & balsamic salad £5.75	Crispy hasselback potatoes £5.75
Buttered green beans £5.75	Chips/Fries £5.75

### PUDDINGS

Selection of ice cream & sorbets	£3.50 per scoop
Affogato	£7.25
Home-made rum & raisin / white chocolate & raspberry fudge	£7
Crème brulee with poached rhubarb	£10
Cheese board, GF crackers, pear, cinnamon & sultana chutney	£14.50