



## GLUTEN FREE

### STARTERS

<i>G/F bread board, cold pressed rapeseed oil, balsamic</i>	£4.50
<i>Mixed olives with rosemary &amp; garlic</i>	£4
French onion soup	£11.50
Red onion bhajis, minted yogurt	£11.50
Potted brown shrimps with parsley & lemon, gluten free toast	£13

### MAINS

Roast Jerusalem, cavolo nero, herb polenta cake, tomato & tarragon emulsion	£23.50
Chicken, leek & ham pie, grain mustard mash, maple roasted roots, chicken gravy	£25
Prawn pad thai – rice noodles, egg, peanuts, tamarind, lime, coriander & pickled raddish	£26
Baked red snapper, Malaysian vegetable curry with green beans, mango & coconut rice	£32
Slow roasted lamb shoulder, garlic & rosemary potatoes, green beans, redcurrant jus	£70 for 2

### GRILL

220g flat iron £29.50 <i>with chips &amp; watercress</i>	220g rib eye steak £35 <i>peppercorn sauce / garlic butter £2.50</i>
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### SIDES

Tomato & basil salad £5.50	Garlic & rosemary potatoes £5.50
Buttered green beans £5.50	Chips/Fries £5.50

### PUDDINGS

Selection of ice cream & sorbets	£3.50 per scoop
Affogato	£7.25
Rhubarb & custard sundae	£12.50
Cheese board, GF crackers, pear, cinnamon & sultana chutney	£14.50