



GLUTEN FREE

STARTERS

<i>G/F bread board, cold pressed rapeseed oil, balsamic</i>	£5.25
<i>Mixed kalamata olives</i>	£4
Burrata, heritage beetroot & pickled walnuts	£11.50
Asparagus with white bean hummus, hazelnut & chive pesto	£12
Pressed chicken & confit duck terrine, tomato & tarragon chutney	£12.50

MAINS

Aubergine, courgette & ricotta parmigiana, rocket & pecorino	£23
Honey mustard roast ham, fried duck egg, bacon chips, peas	£19
Persian spring lamb, apricot, cinnamon & almond tagine, turmeric rice & coriander	£25
Garlic & rosemary rotisserie chicken, fries, honey mustard sauce	£26
Slow roasted lamb shoulder, hasselback potatoes, green beans, redcurrant jus	£75 for 2

GRILL

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

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
Vanilla panna cotta, poached rhubarb	£10
Tropical sundae, caramelised pineapple, coconut cake, mango, passion & coconut ice cream	£12.50
Cheese board, GF crackers, pear, cinnamon & sultana chutney	£14.50