



GLUTEN FREE

STARTERS

<i>G/F bread board, cold pressed rapeseed oil, balsamic</i>	£4.50
<i>Mixed kalamata olives</i>	£4
<i>Cumin roast butternut squash hummus, crudités</i>	£5
 Roast heritage beets, whipped goats' cheese, rocket, tarragon oil	£11
Portobello mushroom stuffed with spinach & ricotta, pecorino shavings & balsamic glaze	£11
Gambas pil pil with olive oil, garlic, chili & parsley, gf bread	£12.50

MAINS

Falafel bowl, black quinoa, roast sweet potato, avocado, pickled red cabbage, tzatziki	£22
Venison & bacon pie, buttered mash, charred tender stem, blackberry jus	£23
Tuna & sesame poke bowl, sushi rice, pickled ginger, sugar snap peas, avocado, carrot, furikake, bonito flakes	£24
Grilled chalk steamed trout, lobster, tomato & preserved lemon risotto, rocket	£28
Lemon, garlic & oregano lamb souvlaki, fries, watercress, tzatziki & green sauce	£24
Slow roasted lamb shoulder, hassle back potatoes, lemon courgettes, redcurrant jus	£70 for 2

GRILL

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

SIDES

Tomato & basil 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
Blackberry clotted cream ice cream sundae, blackberry & hazelnut compote	£10
Cheese board, GF crackers, pear, cinnamon & sultana chutney	£14.50