



GLUTEN FREE

STARTERS

<i>G/F bread board, cold pressed rapeseed oil, balsamic</i>	£5.25
<i>Mixed kalamata olives</i>	£4
Charred halloumi, hot honey & walnuts	£11.50
King oyster & Portobello mushroom gluten free bruschetta, basil pesto & burrata	£12
Salt & pepper squid, Thai dipping sauce	£12.50
Salmon & cucumber ceviche with pink grapefruit & lime	£12.75

MAINS

Cumin spiced quinoa salad, pomegranate, goats cheese, spinach, orange dressing	£23
Chicken & smoked bacon salad, cherry tomatoes, green beans, romaine, basil salad cream	£23
Slow cooked lambs breast, crushed new potatoes, salsa verde & lamb jus	£26
Seared swordfish, braised lentils, spinach & cress salad, lemon oil	£29
Slow roasted lamb shoulder, crispy potatoes, green beans, redcurrant jus	£75 for 2

GRILL

220g flat iron	£30
220g rib eye steak	£36
500g Chateaubriand	£85 for 2

with chips & watercress

peppercorn sauce / garlic butter £3

SIDES

Rocket & balsamic salad £5.75	Lemon buttered courgettes & peas £5.75
Green beans, red wine shallots £5.75	GF 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
Gluten free chocolate brownie sundae	£12.50
Cheese board, GF crackers, pear, cinnamon & sultana chutney	£14.50