



## GLUTEN FREE

### STARTERS

<i>G/F Bread board, cold pressed rapeseed oil, balsamic</i>	£4
<i>Mixed olives with rosemary &amp; garlic</i>	£4
<i>Pork scratchings, spiced apple sauce</i>	£4
Sweet & sticky jerk seasoned ribs, spring onion & chili	£10 / as a main with fries £20
Smoked salmon, pickled cucumber, wasabi mayonnaise, seaweed salt	£11
Venison carpaccio, celeriac & grape remoulade, sloe gin dressing	£12.50

### MAINS

Braised neck of lamb shepherd's pie, honey roast Chantenay carrots, minted jus	£21
Treacle duck confit, braised chicory, mashed potato, date purée	£22
Baked fillet of hake 'in a bag' with clapshot & green peppercorn butter	£24
Asian vegetable & smoked tofu stir fry, jasmine rice, pickled ginger salad	£20
12hr slow roasted lamb shoulder, garlic & rosemary potatoes, green beans, redcurrant jus	£60 for 2

### GRILL

220g flat iron £26	Chateaubriand for 2 £70
<i>with chips &amp; watercress</i>	<i>peppercorn sauce / garlic butter £2</i>

### SIDES

Tomato & basil salad £4.75	Garlic & rosemary potatoes £4.75
Buttered green beans £4.75	Chips/Fries £4.75

### PUDDINGS

Selection of ice cream & sorbets	£3 per scoop
Affogato	£6.75
Hand made chocolate truffles	£6.50
<i>white chocolate, passionfruit and coconut</i>	
Chocolate & cherry sundae, black cherry ice cream	£9.25
Cheese board, GF crackers, fig & date chutney	£12