

# GLUTEN-FREE MENU

As our kitchen and fryers contain gluten, we cannot guarantee any dish to be totally free-from.

# APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 9.50 Aperol Spritz 8.25 Kir Royale 10.00 No. 1 Rosé, Domaine Pey Blanc 2019, Provence 8.00

## SMALL PLATES

Great for sharing over a drink while you decide. Gluten-free Bread & Garlic Butter 4.50 V Nocerella, Gaeta & Cerignola Olives 3.75 Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 4.50 Rosemary & Garlic-studded Camembert, Gluten-free Toast 8.75 V Padron Peppers, Sea Salt 5.75

#### STARTERS

Wasabi-cured Salmon, Pickled Mooli & Ginger, Toasted Sesame 9.25 Today's Summer Soup - See Blackboard 6.00 V Pan-fried Native Scallops, Watercress & Tartare Hollandaise 12.00 Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 7.00/13.00 — *Add Halloumi 2.50* V

### MAINS

Pan-fried Sea Bream, Ratatouille & Shaved Fennel 18.50

Free-range Garlic Roast Chicken Supreme, Watercress, Courgette & Pine Nut Salad, New Potatoes 16.50

Moroccan-spiced Aubergine, Apricot, Chickpea & Date Tagine, Cucumber & Mint Salad 14.75 🧠

Today's Summer Vegetarian Special - Please Ask v

Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price

Merrifield Duck Breast, Summer Greens, New Potatoes & Green Peppercorn Sauce 23.50

# GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties. Steaks served with New Potatoes & Watercress.

802 Rump Cap 19.95 1202 Sirloin on the Bone 28.00 Add Béarnaise or Peppercorn Sauce 1.75

#### SIDES

Green Salad, Soft Herbs, Toasted Seeds & Chardonnay Vinaigrette 4.25 🥧

Buttered Summer Greens 4.00 v

Marzanino Tomato Salad 4.50 🧠

#### PUDS & BRITISH CHEESES

Lemon Posset, Raspberries & Baked White Chocolate 6.50 v

Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.50 v

Salcombe Dairy Ice Creams & Sorbets 6.00 v

(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Bread Choose from: Baron Bigod | Blanche v | The Strathearn v | Rutland Red v | Beauvale All five cheeses 12.50 | Any three cheeses 7.50 | A single smidgen of cheese 3.75

v Vegetarian dishes 🧼 👞 Vegan dishes We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.