



GLUTEN-FREE MENU



As our kitchens and fryers contain gluten, and dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.

APÉRITIFS


- Champagne Piper-Heidsieck Cuvée Brut NV, France 9.50
- Aperol Spritz 8.25
- Kir Royale 10.00
- Villa Ascenti Peach Grand Gin & Tonic 9.50

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**
- Jamón Serrano, Salchichón & Chorizo 5.75

STARTERS

- Today's Autumn Soup, Gluten-free Bread - See Blackboard 6.25 **v**
- Pan-fried Native Scallops, Puréed Cauliflower & Sherry-soaked Raisins 12.00
- Moroccan-baked Beetroot & Lentil Salad, Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 7.00/13.00 
- Add Honey & Mustard Pork 3.50*

MAINS



- Coq Au Riesling, Smoked Bacon, Crisp Chicken Skin & New Potatoes 17.00
- Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews, Coconut Sambal, Basmati Rice 14.50 
- Today's Autumn Vegetarian Special - Please Ask **v**
- Daily Market Fish, Brown Butter, New Potatoes, Wilted Spinach - Market Price
- Jimmy Butler's 10oz Pork Chop, Roast Pumpkin, Apple, Brown Butter & Sage 18.00
- Roast Cod Fillet, Brown Shrimps, Pea Purée & Cucumber 21.50

GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day 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 & Rocket.

- 8oz Rump Cap Steak 19.95
- 12oz Sirloin on the Bone 28.00
- Add Béarnaise or Peppercorn Sauce 1.75*

SIDES

- Baby Kale Salad, Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25 
- Tenderstem Broccoli, Béarnaise 4.75 **v**
- Braised Red Cabbage 4.00 

PUDS & BRITISH CHEESES

- Crème Brûlée 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 **v** | Blanche **v** | Maida Vale **v** | Rutland Red **v** | Beauvale
- All five cheeses 12.75 | Any three cheeses 7.50 | A single smidgen of cheese 4.00

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. A 25p contribution from every salad goes to **Peach Foundation**, which raises funds to support good causes in our local communities. 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.