



*Made without Gluten*

**Starters**

Carrot velouté, spiced yoghurt, carrot bhajis £8

Pan seared scallop, caviar and chive beurre blanc, buttered leeks £13

Ham hock terrine, red onion and cranberry chutney, mustard seeds, gluten free toast £8

Duncombe cured sea trout, beetroot, dill, gluten free bread, horseradish £9

**Main Courses**

7<sup>oz</sup> Dunwood Farm fillet of beef,  
sautéed wild mushrooms & truffle, buttered spinach, potato rosti £42

Poached Cornish sole, white grapes, champagne sauce, verjus, pommes Anna £26

50-day dry aged Dunwood farm Ribeye, garlic butter, caramelised onion puree, triple cooked chips £33

Pan roasted fillet of hake, guanciale, butternut squash fondant, kalettes, red wine sauce £26

Squash Pithivier, Brussel sprouts, spinach, parsley & walnut pesto (v) £19

**Desserts**

Clemantine jelly and sparkling wine jelly, gluten free sponge, orange sorbet £8

Selection of 5 cheeses, gluten free bread, rosehip jelly £15

Apple and sultana crumble, cinnamon and soy ice cream £8

*Please inform us of any allergies that you may have, and the manager will be happy to advise you.*

*A discretionary service charge of 10% is included in the final bill*

