

MADE WITHOUT GLUTEN MENU

Aperitifs

'Chalklands', Classic Cuvée Brut NV Simpsons Wine Estate, Kent	11
'Canterbury' Sparkling Rosé, Brut 2020 Simpsons Wine Estate, Kent	11.5
Wootton Hall Picante	10
Mojito	10
Negroni	10

Snacks

Butterbean hummus, crispy chilli crunch, gluten free bread	6
Mixed Greek olives	6

Starters

Gluten free plant based gnocchi, peas & broad beans, goats curd	9
Salad of poach Chalk stream trout, anchovy dressing, egg, summer leaves, Grana Padano	9
Chicken liver parfait, White Peak whisky marmalade, gluten free bread	9
Grilled langoustine, wild garlic aioli, gluten free bread	14

Mains

50 day dry-aged Dunwood farm 8oz Ribeye, garlic butter, pan jus, hand cut chips	40
Pan fried salmon, bisque sauce, courgette puree, fennel and preserved lemon salad	28
Jersey royal potatoes, white asparagus, potato velouté, summer truffle	20
Grilled veal chop, charred stem broccoli, confit potato, black garlic gentleman's relish	30
Grilled Cornish sole, baby capers, lemon, parsley, brown butter	28
Sprinks farm braised pork belly and cheek, cabbage and bacon, mash, baby carrots	30

Sides

Crispy new potatoes, chive & mustard dressing	Buttered Summer greens	4
Skin on fries	Hand cut chips	
Green peppercorn sauce	Mixed leaf salad, house vinegarette	

Puddings

Selection of cheese, house chutney, gluten free bread	17
Strawberry and elderflower pavlova	9
Caramel and chocolate delice, caramel ice cream	8

Please advise us of any allergies in advance.
A discretionary 10% service charge is included in the final bill