MADE WITHOUT GLUTEN
DECEMBER 2025

Snacks

Mixed Greek olives 6

Baked Camembert, confit garlic, hash brown chips, gluten free bread, smoked tomato chutney 20

Starters

Chicken liver parfait, port jelly, clementine chutney, gluten free bread 10

Cornish mussels steamed in winter spiced pumpkin velouté, gluten free bread 9

Beetroot cured salmon, beetroot and dill salad, crème fraiche, gluten free bread 9

Cauliflower and chestnut soup, tempura florets, gluten free bread 8

Game terrine, mulled poached pear, gluten free bread 10

Mains

Whole roast plaice, champagne butter sauce, sea herbs, crispy potato terrine 30

50 day dry-aged Dunwood farm 8oz Ribeye, garlic butter, pan jus, hand cut chips 40

Pan fried seabass, white beans, Jerusalem artichoke puree, cavolo nero, red wine jus 28

Fillet of Dunwood farm beef, wild mushroom Diane sauce, potato rosti, spinach 48

Butternut & vegan cheese gluten free pie, mash, gravy 20

Sides 4.5

Honey roast parsnips / Buttered sprouts & chestnuts / Hand cut chips

Skin on fries / Green peppercorn sauce / Braised red cabbage

Mixed leaf salad, house vinegarette

Potato terrine, crème fraiche and truffle 8.5

Puddings

Selection of cheese, house chutney, gluten free bread 17

Chocolate sorbet, mulled pear, cranberry gel 7

Marzipan ice-cream, Florentine, orange marmalade 6

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