

## MADE WITHOUT GLUTEN MENU

### Starters

Mixed Greek olives 6

Cep Chawanmushi, slow cooked egg yolk, garlic wild mushrooms (v) 8

Cider braised pork cheek, parsnip puree, pork jus, apple salad, pickled mustard seed 9

Duncombe chicken liver parfait, sour cherry compote, gluten free bread

Cornish mussels & garlic butter emulsion, gluten free bread 9

### Mains

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

Pan fried hake, chicken butter sauce, crushed new potatoes, grilled Grelot onion 27

Celeriac fondant, pickled pear, caramelised celeriac puree, BBQ celeriac, shaved truffle 17

Grilled pork T-bone, mustard & cider sauce, roast cabbage & apple, new potatoes 28

Cod loin, radicchio, roasted squash, Geneva sauce 29

### Sides 4.5

Hot honey roast parsnips / Hand cut chips / Skin on fries / Roasted squash and puree  
Green peppercorn sauce / Braised hispi cabbage & apple / Mixed leaf salad, house vinegarette

### Puddings

Selection of cheese, house chutney, gluten free bread 17

Roast fig & cherry sorbet 6

Roast pear, honeycomb, hazelnut & oat ice cream 6

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