

MADE WITHOUT GLUTEN MENU

SNACKS

ENIOS MIXED GREEK OLIVES 6

HASH BROWN, HOUSE LARDO, FRESH CHEESE 7

STARTERS

FRIED LAMB SWEETBREADS, WILD GARLIC GRIBICHE 9

CHICKEN LIVER PARFAIT, APPLE & RHUBARB JELLY, PRESERVED RHUBARB, GLUTEN FREE BREAD 10

SPRING POTATO SOUP, SAUTÉ NEW POTATOES 8

MAINS

ROAST CHICKEN BREAST, TRUFFLE MOUSSE, WHITE ASPARAGUS, MOREL, CHICKEN REDUCTION 35

LAMB RUMP, LAMB BREAST, MINTED BROAD BEANS, CONFIT POTATO, LAMB TONGUE BORDELAISE 35

STEAMED HALIBUT, BUTTER POACHED WYE VALLEY ASPARAGUS, DULSE BEURRE BLANC, NEW POTATOES & NORI 34

CHARRED SPRING CABBAGE, WILD GARLIC GREMOLATA, SAUCE SOUBISE, NEW POTATOES 18

SIDES

SKINNY FRIES, ROSEMARY SALT 4.5 / TRIPLE COOKED CHIPS 4.5

MINTED PEAS, BROAD BEANS, GEM LETTUCE 4.5 / SEAWEED NEW POTATOES 4.5

ASPARAGUS SPEARS, WILD GARLIC GREMOLATA 12

PRE-DESSERT

CHOICE OF 2 CHEESE, GLUTEN FREE BREAD, HONEYCOMB 10

BLOOD ORANGE SORBET, POACHED RHUBARB, RHUBARB SYRUP 5

DESSERTS

DUCK EGG CRÈME CARAMEL, SPICED RUM & ORANGE COMPOTE 8

CHOCOLATE SORBET, CINDER TOFFEE, HONEYCOMB 6

CHEESEBOARD, GLUTEN FREE BREAD 17

PLEASE ADVISE US OF ANY ALLERGIES IN ADVANCE.
A DISCRETIONARY 10% SERVICE CHARGE IS INCLUDED IN THE FINAL BILL