

MADE WITHOUT GLUTEN MENU

Snacks

Butterbean hummus, crispy chilli crunch, crudites 7

Hash browns, truffle crème fraiche 6

Olives 6

Starters

Crispy fried squid, homemade tartare sauce 8

English burrata, plum tomatoes, smoked anchovies, toasted gluten free bread 8

Scorched mackerel fillet, golden beetroot & cucumber salad, elderflower vinegar and gooseberry gel 11

Carrot velouté, carrot bhajis, parsley & sunflower seed pesto, gluten free toast 8

Chicken liver parfait, cherry jelly, cherry compote, gluten free toast 10

Mains

Beer battered fish & chips, mushy peas & tartare sauce 20

Grilled baby artichokes, aubergine caviar, summer leaf, orange & walnut salad (v) 19

50-day dry aged Dunwood Farm 8oz rib-eye, triple cooked chips, onion rings, garlic butter & pan jus 40

12oz dry aged Dunwood Farm bone in sirloin, triple cooked chips, onion rings, garlic butter & pan jus 40

Whole roasted Cornish sole, Café de Paris butter, warm salad new potato, baby gem, tomato 30

8oz breaded pork cutlet, crispy new potatoes, cider puree, wholegrain mustard sauce 25

Pan fried fillet of Sea Bream, braised fennel, saffron potatoes, confit tomato, shellfish bisque 29

Sides 4.5

Skinny fries, rosemary salt / Triple cooked chips / New potatoes / Peas a la Francaise / Roast courgettes & garden mint / Mixed leaf salad

Pre-dessert

Choice of 2 cheese, gluten free bread, honeycomb 10

Citrus meringue pie sorbet 5

Desserts

Cheeseboard, gluten free bread 17

Strawberry, clotted cream, elderflower knickerbocker glory 10

Duncombe Arms lemon and garden mint cheesecake 9

Please advise us of any allergies in advance.

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