

MADE WITHOUT GLUTEN

AUTUMN

SNACKS

Camembert, gluten free toast, pear & saffron chutney 16

Enios mixed Greek olives 6

STARTERS

French onion soup, vegan smoked Applewood gluten free croute 9

Chicken liver parfait, pear jelly, pear & saffron chutney, gluten free toast 10

Warm butter poached trout, golden beetroot & apple salad, yoghurt dressing 12

MAINS

**8oz 50-day aged Ribeye of Dunwood Farm beef, garlic butter
triple cooked chips, panko breaded onion rings, red wine pan jus 40**

**9oz dry aged Dunwood Farm rump steak, garlic butter,
triple cooked chips, panko breaded onion rings, red wine pan jus 32**

**Roast partridge breast,
confit leg & chestnut choucroute, roast parsnip, white wine pear 32**
Venison top cap, brown butter mash, girolles, kale, black garlic garum jus 32

**Roasted coley supreme, pumpkin seed praline,
star anise reduction, roasted squash, pumpkin seed dressing, bitter leaves 28**

Steamed pollock, celeriac, golden raisin & caper dressing, salsify 28

Salad of roasted brassicas, cheddar cheese sauce (v) 20

SIDES 4.5

**Triple cooked chips | Skinny fries | Mixed leaf salad
Green peppercorn sauce | Charred cauliflower | Roasted squash**

Pre-dessert

Choice of 2 cheese, gluten free toast 9

Apple granita, Damson sorbet 5

Desserts

Cheese board, gluten free toast, pear & saffron chutney 18

Pear & sultana crumble, muscovado custard 8

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

Please advise us of any allergies in advance.