

GLUTEN CONSCIOUS



SNACKS

BACON WRAPPED DATES 4 / each
linguiça, Manchego, mustard

CAULIFLOWER AND RED ONION PAKORA (vg) 8
coconut yoghurt, lime

BBQ-SPICED CRISPY PIG EARS 8

MAPLE GLAZED CORNBREAD
harissa yoghurt (v) 9



SMALL PLATES

ROASTED SCALLOPS 27
creamed cauliflower, guanciale

HERITAGE TOMATOES (vg) 15
'stracciatella', basil, Jerusalem artichokes, radishe

SMOKED SALMON 14
pickled fennel, blood orange

ANGUS BEEF TARTARE 15
pickled onion, mustard, Marmite egg yolk,
gluten free bread

FOIE GRAS CRÈME BRÛLÉE 15
pork crackling & marmalade, bread



FOR THE TABLE

WHOLE ROASTED CORN FED CHICKEN 48
wild mushrooms, ratte potatoes, truffles and herbs

DUCK & WAFFLE 24
crispy leg confit, fried duck egg,
mustard maple syrup

**NATIVE BREED 40 DAY AGED
RIB OF BEEF** 500g 46
béarnaise sauce

ROASTED COD FILLET 30
beurre blanc, sea vegetables

ROASTED RACK OF SALT MARSH LAMB 34
confit fennel, green olives tapenade, dill



SWEETS

LEMON MERINGUE WAFFLE (v) 12
lemon curd, Italian meringue,
lemon sorbet, dill

'THE FULL ELVIS' (v) 17
PBJ, caramelised banana,
Chantilly cream, all the trimmings

SELECTION OF ICE CREAM AND SORBET (v) 7.5
3 scoops of your choice.
Ask your server for today's selection

CARAMELISED BANANA WAFFLE (v) 14
housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch

SIDES

ROASTED SWEET POTATOES 8
goat's curd, pickled red chillies, mint

FRENCH FRIES 7
add truffle & Parmesan 10

STEAMED TENDERSTEM BROCCOLI (vg) 7

NUTBOURNE HERITAGE TOMATOES (vg) 8
rosemary, olives, quince vinegar

SPRING VEGETABLES 8
monk's beard, beans, garden peas,
blue cheese ranch

