



GLUTEN FREE DINNER MENU

PLEASE MAKE CLEAR TO YOUR WAITER YOU ARE ORDERING OFF THIS MENU OPPOSED TO THE REGULAR MENU

STARTERS

- PEA & HAM HOCK SOUP** - TOAST, MINT BUTTER £8
CONFIT RABBIT - GAME CONSOMME, BABY LEEKS, PEAS, SMOKED BACON £8.5
SMOKED CHICKEN LIVER PARFAIT - ELDERFLOWER, CARAMELISED ONION, THYME BUTTER, MELBA TOAST £9
CORNISH SCALLOPS - RED PEPPER COULIS, SAMPHIRE, CAVIAR MOUSSE £14
CURRIED ONION BHAJI GRAPEFRUIT SALSA, MANGO YOGHURT, COURGETTE £7

MAINS

- 8oz RIBEYE STEAK** - SMOKED POTATO PUREE, BRAISED RED CABBAGE, KING OYSTER MUSHROOMS, CHERRY TOMATOES, CHARRED SHALLOTS £28
4oz LAMB RUMP - LAMB & ROSEMARY CROQUETTE, SPRING GREENS, HONEY GLAZED CARROTS, MINT GEL, RED WINE REDUCTION £28
JOHN DORY - CLAM & LEMONGRASS CHOWDER, SAMPHIRE, SPINACH £22
PEA, MINT & PESTO RISOTTO - PURPLE SPROUTING BROCCOLI, CHEESE CRISP, CAULIFLOWER PUREE £18

DESSERTS

- RHUBARB & VANILLA BEAN CRUMBLE** - HONEYCOMB, COCONUT CUSTARD £8
AFFOGATO - HOUSE MADE VANILLA ICE CREAM, SHOT OF ESPRESSO
WEST COUNTRY CHEESE PLATTER - WITH ACCOMPANIMENTS £11
HOUSE MADE ICE CREAM OR SORBET £6.5
CHOCOLATE BROWNIE - BLUEBERRY COMPOTE, CHOCOLATE SOIL, CLOTTED CREAM £8



VEGAN MENU

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STARTERS

PEA SOUP - HOUSE MADE BREAD

TRIO OF MUSHROOM - WILD MUSHROOM BON BON, PÂTÉ, TEMPURA £9

CURRIED ONION BHAJI - PICKLED COURGETTE, RED ONION,
GRAPEFRUIT SALSA, MANGO YOGHURT £7

MAINS

PEA, MINT & PESTO RISOTTO - PURPLE SPROUTING BROCCOLI, CHEESE CRISP,
CAULIFLOWER PUREE £9.5

SWEET POTATO & THYME GNOCCHI - CHARRED BABY LEEKS, WATERCRESS,
RATATOUILLE, SMOKED CASHEWS, ROASTED TOMATO SAUCE £18.5

DESSERTS

RHUBARB & VANILLA CRUMBLE - HONEYCOMB, COCONUT CUSTARD £8
*MUSCAT BEAUMES DE VENISE, RHONE, FRANCE *VEGAN* £3.8 75ML*

RICE PUDDING - FRUIT COMPOTE, NUT GRANOLA £7.5
*MUSCAT BEAUMES DE VENISE, RHONE, FRANCE *VEGAN* £3.8 75ML*