

# Monday to Saturday

# Gluten Free

# 12pm to 9pm

## Nibbles

Perello gordal olives (ve)	4.50
Chilli beef bites	5.50
Apricot & date falafel balls, mint yoghurt (v)	4.50

## To Share

Deli board	14.00
Charcuterie, cured trout, pork belly bites, falafel, spicy pickles, olives, toast	
Gardeners board (v)	13.00
Hummus, tempura veg, falafel, roasted squash, mozzarella, pickled onions, olives, toast	

Boards are priced per person (min 2 people)

Whole baked camembert (v)	17.00
Toast, chutney	

Please make your server aware if you are coeliac or have a gluten allergy so they can communicate with the kitchen team.

Our kitchens are not gluten free but the team will work really hard at keeping your dishes away from gluten.

Our kitchen has a separate gluten free fryer so your gluten free ingredients won't be cooked in the same oil as gluten containing foods.

## Starters

Charred padron peppers, feta, citrus dressing (v)	8.50
Mozzarella, chorizo & sundried tomatoes, toast	9.00
Heritage tomatoes, rocket, oil & balsamic (v)	8.50
Cured stream trout, pickled fennel, wasabi aioli	10.00
Goats cheese, caramelised red onions, rocket, toast (v)	9.50
Chilli salt & pepper squid, miso & soy mayo	9.50

## D&W Classics

Chicken breast, anchovies, gem, caesar dressing	17.50
Whole sea bass, tomatoes, lemon potatoes, courgettes	23.00
Pea, mint & asparagus gnocchi (ve)	17.50
Short rib beef bourguignon, mash, tenderstem	23.00

## Grills

8oz flat iron (served pink)	19.00
Pork t-bone	20.00
10oz sirloin	26.00
Celeriac steak (ve)	17.00
Whole grilled fish	Market Price
32oz tomahawk (to share)	68.00

Price includes a side of your choice & a butter or sauce

Garlic butter | Peppercorn | Bearnaise | Chimichurri

## Buns 16.50

Beef burger
Caramelised onions, aioli, pickles
Buttermilk spiced chicken thigh
Remoulade, pico de gallo
Breaded fish burger
Chunky tartare
Spiced chickpea & lentil burger (ve)
Baby gem, tomato, pickles, mayo
Price includes a side of your choice

## Sides 5.50

Chips (ve)
Parmesan truffle fries (v)
Garden salad (ve)
Green beans, poppy seeds (v)
Spring greens (v)
Clotted cream & chive mash (ve)



v (vegetarian) ve (vegan)

If you have specific dietary requirements or require allergy information, please ask a team member

Please be aware that food containing allergens is prepared and cooked in our kitchen

A discretionary 10% service charge will be added to your bill. CARD & CONTACTLESS PAYMENTS ONLY