Sample Gluten Free

Vibbles

Perello gordal olives (ve) 5.50 Ricotta gnudi, sage butter 5.50 Wild mushroom arancini, 5.50 black garlic aioli (v)

To Share

Deli board 15.00

Charcuterie, smoked mackerel, pork belly bites, ricotta gnudi, pickles, olives, toast

Gardeners board (v)

14.00

Hummus, mushroom arancini, beetroot, mozzarella, pickles, olives, toast

Boards are priced per person

Whole camembert (v) 17.00 Fig chutney, cornichons, toast

Fixed Price Menu

Don't miss our fixed price Monday to Friday 12pm to 9pm 2 Courses 19.50 | 3 Course 23.50 Starters

Roasted tomato soup, toast (ve)	8.00
Braised ox cheek, celeriac, carrot, salsa verde	10.50
Moules mariniere, toast	8.00
Burrata, beetroot, seeds (v)	9.50
Torched mackerel, apple & fennel slaw	9.50
Ham hock terrine, gherkin ketchup, toast	9.50

Poasts

Roast sirloin beef, celeriac puree (served pink)	20.50
Roast loin & belly pork, apple sauce	18.50
Roast chicken, bread sauce	18.50
Roast vegetable wellington	17.50

All our roasts are served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

Mains

Cod loin, potato terrine, samphire, vermouth sauce	25.50
Barnsely lamb chop, garlic mash, carrots, salsa verde	23.00
Roasted butternut squash gnocchi (ve)	18.00

Sides 5.50

Chips (ve)

Parmesan truffle fries (v)

Pear & radicchio salad (ve)

Beetroots, lemon feta, hazelnuts (v)

Garlic & rosemary mash (v)

Miso braised hispi cabbage (ve)

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.



Sunday 12pm to 8pm