

# DAMSON & WILDE

BRASSERIE & BAR

## Gluten Free

Monday to Saturday 12pm to 9pm

Please make your server aware if you are coeliac or have a gluten allergy. 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

Salmon gravadlax, pickled beetroot, dill creme fraiche, toast 9.50

Burrata, peperonata, basil (v) 9.00

Smoked haddock croquettes, saffron aioli 9.00

Duck rillettes, cornichons, toast 9.50

## Classics

Chicken supreme, lyonnaise sauce, boulangere potato, fine beans 21.00

Lamb navarin, mash, spring greens 23.00

Sea bream fillet, smoked haddock & chorizo chowder, mussels 19.50

Hake, asparagus, Jersey Royals, dill sauce 24.00

Aubergine parmigiana, rocket & parmesan salad, pickled fennel (v) 19.00

Pork shank, Dijonnaise, mash, sprouting broccoli 22.00

## Grills

Barnsley lamb chop 9oz (served pink) 23.00

Rump 8oz 24.00

Sirloin 8oz 27.00

Rib eye 10oz 32.00

Cote de boeuf, dry aged 36oz (to share) 72.00

Served with chips and your choice of sauce

## Sauces

Peppercorn sauce | Salsa verde | Garlic butter 2.50

## Sides

Chips (ve) 5.50

Parmesan truffle fries (v) 5.50

Rocket & parmesan salad (v) 5.50

Mixed greens (ve) 5.50

Honey roasted parsnips (v) 5.50

Garlic mash (v) 5.50

V (Vegetarian) VE (Vegan)

If you have any 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