

Gluten Free Autumn Menu

Small Plates

Chicken Thigh Skewer, Peri Peri, Churrasco Aioli, Charred Corn | 12

Venison Carpaccio, Raspberry Vinaigrette, Parmesan, Crispy Capers, Truffle Emulsion | 12

Glazed Figs & Prosciutto, Whipped Goats Curd, Pickled Walnut, Lavender Infused Honey, Treviso | 14

Cornish Bluefin Tuna, Wasabi Cream, Daikon, Compressed Cucumber, Nori Cracker | 15

Cod Cheeks, Saffron Bisque, Beurre Noisette | 12

Munchkin Pumpkin Fritte, Salsa Verde, Toasted Pumpkin Seeds | 8 | vg

Large Plates

½ Roast Spring Chicken, Caponata, Paprika Aioli, Lemon & Herb Butter | 25

Mole Salt Beef Brisket, Tomatillo Salsa, Toasted Papitas, Charred Romano Peppers | 28

Market Steak | MP (Ask Your Server)

Bone In Pork Chop, Swiss Chard, Pumpkin Puree, Sage Pesto | 26

Glazed Baby Aubergines, Muhammara, Pickled Shallots, Dukkah | 26 | vg

St Austell Mussels, Clotted Cream & Cider Sauce, Smoked Bacon | 26 (Remove Cristal Bread)

Sides

Crispy Crushed Potatoes, Paprika Aioli | 6 | v

Autumn Bitter Leaf Salad, Raspberry Vinaigrette, Parmesan, Pickled Walnuts | 6 | v

House Fries, Paprika Aioli | 5 | v

Sauteed Seasonal Vegetables, Salsa Verde | 5 | vg

Desserts

Baked Chai Rice Pudding, Demerara Crust, Brown Butter Gelato, Plum Compote | 10 | v

'The Brew Project' Espresso Affogato, Espresso, Brown Butter Gelato | 8 | v (No Biscotti)

Ice Cream & Sorbets | 2 Per Scoop | v (Ask Your Server for Flavours)

Mulled Poached Pear, Oat & Brown Sugar Crumble, Cranberry Sorbet | 8 | vg

v | Vegetarian vg | Vegan