

Gluten Free Summer Menu

For The Table

Gluten Free Bread, Netherend Farm Salted Butter | V

Gluten Free Bread, Olive Oil & Balsamic Vinegar | Vg

Gordal Olives | Vg

Small Plates

BBQ Pork Belly Chimichurri, Kohlrabi Remoulade

Crispy Serrano Crushed Potato, Parmesan Cream, Pecorino, Basil Pesto

Burrata & Heritage Tomato Strawberry, Basil Oil, Black Olives

Grilled Aubergine Skewer Maple, Miso & Chipotle Dressing, Soft Herbs, Crispy Onion

Large Plates

Brick Chicken Supreme Smoked Peri Peri Sauce, Hassleback, Courgette, Cowboy Butter,
Pickled Chilli, Charred Lime

Pork Collar Steak Apricot Ketchup, Hispi Cabbage, Burnt Leek Emulsion, Anise Jus

Salt Beef Brisket Gochujang Glaze, Sesame Slaw, Crispy Crushed Potatoes

(Swap Cheddar Croquette For Crispy Crushed Potatoes)

Market Steak, Locally Sourced British Beef | Please Ask Your Server

Market Fish, Sustainably Caught Fresh Fish | Please Ask Your Server

Roast Cauliflower Steak Sweet & Sour Peppers, Aji Verde, Crispy Cauliflower Leaves

Sides

House Fries, Smoked Salt, BBQ Ketchup

Crispy Crushed Potatoes, Pesto Mayo

Summer Salad, Citrus Vinaigrette

House Slaw

Sautéed Seasonal Vegetables, Aji Verde

Desserts

Twice Baked Chocolate Cake Cherry Compote, Vanilla Crema, Mascarpone Gelato

Warm Orange & Olive Oil Polenta Cake, Candied Orange, Raspberry Gel, Dark Chocolate Gelato

Gelato V, Sorbets Vg | 2.5 Per Scoop | Please Ask your Server

v | Vegetarian vg | Vegan