

Gluten Free Autumn 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

English Crab, 'Singapore' Chilli Crab Mayo, Hash Brown, Togarashi

Miso & Brown Sugar Glazed King Oysters, Smoked Potato Puree, Pickled Shimejis,
Herb Oil, Crispy Onions | Vg

Ras El Hanout Pork Belly Skewer, Burnt Apple Ketchup, Kohlrabi & Apple Relish, Crackling

Binham Blue, Gluten Free Bread, Poached Pear, Pickled Walnut,
Blackberry Gel, Chicory | V **(Removed - Brown Butter & Honey Sponge)**

Large Plates

Confit Duck Leg Port Jus, Blackberry Gel, Potato Rosti

Lamb Shoulder 'Shepherds' Pie, Potato Puree, Old Winchester
(Removed - Rosemary Pangrattato)

Market Fish Sustainably Caught Fresh Fish | Please Ask Your Server

Roasted Cauliflower Green Curry, Pickled Shallots,
Herb & Roasted Peanut Salad, Lime Oil | Vg

Korean Brick Chicken Gochujang Butter Sauce, Roast Hispi, Citrus Aioli,
Togarashi, Spring Onion

Market Steak Locally Sourced British Beef | Please Ask Your Server

Sides

House Fries, Rosemary Salt | Vg

Crushed Potatoes, Parmesan, Ranch | V

Sautéed Seasonal Vegetables, **(Removed - Rosemary Pangrattato)** | Vg

Binham Blue & Winter Leaf Salad, Beetroot, Crispy Sage, Sherry Vinaigrette | V

Desserts

Brown Sugar Meringue Blackberry Compote, Vanilla Crema, Blackberry Sorbet,
(Removed - Hazelnut Crumble) | V

Homemade Gelato & Sorbet Per Scoop | V

v | Vegetarian

vg | Vegan