



GLUTEN FREE MENU

CHAMPAGNE

Louis D'Or Valley de la Marne
125ml **9**

APEROL SPRITZ

Aperol, Prosecco and soda
Glass **10**

NEGRONI

Portobello Gin, Vermouth and Campari
Glass **9.5**

SHARING

Spinach and artichoke dip, tortillas **v 8.5**
Avocado hummus, whipped feta dip, crudités
and gluten free bread **v 12**
Olives, mini gluten free sharing loaf, olive oil,
balsamic vinegar **ve 9.5**

8 hour slow cooked beef nachos, cheese,
salsa, sour cream **12**
vegan option available n
Baby camembert, rosemary and garlic,
toasted gluten free soldiers **12.5**

CHARCUTERIE

Achari spiced salami **7.5**
Chestnut smoked coppa **8**
Air dried British beef **9**
House salami **7.5**
No.8 'Nduja' **8**

CHEESE

Burts Blue **7.5**
Pitchfork Cheddar **7**
Truffle Gloucester **8**
Waterloo **7.5**
Merry Wyfe **7**
Goats Cheddar **7**
Dunstone **7**

PATÉ

Chicken liver and brandy **9**
Red lentil and sundried
tomato **v 8.5**
Smoked mackerel and lime **9**

All cheese, paté and charcuterie is served with gluten free bread, chutney, grapes & celery

CHEESE, PATÉ AND CHARCUTERIE BOARD

Pick any 3 for **23**

FISH

Salmon and smoked haddock fishcake, spinach, poached egg, chive hollandaise **9**
Moules marinière **9**
Sole fillets, brown shrimp and caper butter **11.5**
Pan fried king prawns, chilli, garlic, ginger, tomato **11**
Tempura soft-shell crab mini burger, slaw **7.5**

MEAT

Pan fried chorizo, onions, red wine reduction, roasted potatoes **8.5**
Spicy Buffalo chicken wings **8.5**
8oz Rump steak, wild mushroom, garlic spinach **15**
Lamb shoulder shepherds pie **11**
Pulled pork mac and cheese, gluten free panko breadcrumb crust **8.5**

VEGETABLES

Padron peppers, cherry roasted tomatoes, flaked almonds **ve n 7.5**
Cauliflower cheese croquettes, truffle garlic aioli **v 7.5**
Creamy garlic wild mushrooms and spinach on gluten free toast **v 8.5**
Roasted butternut squash, Dorstone goats cheese, pomegranate, toasted hazelnuts **v veo n 8.5**
Burrata, warm orzo salad **9**

SIDES

Fries **ve 4** | Sweet potato fries **ve 4.5** | Tomato, cucumber and red onion salad **ve 5.5**
Seasonal vegetables **ve 6** | Truffle & parmesan fries **5.5**

All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Allergen information for food and drink is available upon request.
v vegetarian **ve** vegan **veo** vegan option **n** contains nuts. Please ask for our gluten free menu.