



## GLUTEN FREE MENU

T O D A Y W E ' R E P O U R I N G

GREYFRIARS NV FARNHAM, ENGLAND

English sparkling with notable biscuit and bakery notes

125ml 8, bottle 45

### SNACKS

Spinach and artichoke dip, tortillas v 8.5  
Avocado hummus, whipped feta dip, crudités  
and gluten free bread v 12  
Olives, gluten free bread, 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 bread 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

### CHEESE AND CHARCUTERIE BOARD

Pick any 3 for 23

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

### FISH

Salmon and smoked haddock fishcake, spinach, poached egg, chive hollandaise 9  
Warm fresh mackerel fillet, beetroot, potato, watercress salad, horseradish dressing 9  
Sole fillets, brown shrimp and caper butter 11.5  
Pan fried king prawns, chilli, garlic, ginger, tomato on gluten freebread 11  
'Nduja and white wine steamed mussels with gluten free bread 14  
Chargrilled lime and basil marinated swordfish skewers 15

### MEAT

Pan fried chorizo, onions, red wine reduction, roasted potatoes 9  
Spicy Buffalo chicken wings 8.5  
Mini cheeseburger, caramelised onions, burger sauce 6.5  
8oz Rump steak, wild mushroom, garlic spinach 15  
Lamb shoulder shepherds pie 12  
Chargrilled 14oz miso and orange glazed bone in pork chop 17  
Pan roasted Barnsley lamb chop with minted pea purée 15

### VEGETABLES

Heritage tomato bruschetta, whipped feta, basil oil v veo 8.5  
Padron peppers, cherry roasted tomatoes, flaked almonds ve n 7.5  
Breaded aubergine and halloumi mini burger, spiced tomato relish v veo 6.5  
Red lentil and sundried tomato pâté, celery, gluten free bread v 8  
Korean fried cauliflower wings, honey, sriracha, sesame seeds, coconut flakes v 8.5  
Cauliflower cheese croquettes, truffle garlic aioli v 8  
Wild mushroom risotto v 9  
Roasted butternut squash, Dunstone goats cheese, pomegranate, toasted hazelnuts v veo n 9

### SIDES

Fries ve 4 | Sweet potato fries ve 4.5 | Tomato, cucumber, red onion salad ve 5.5  
Tenderstem broccoli, chilli, garlic and ginger 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.