



GLUTEN FREE

CHAMPAGNE

Louis D'Or Champagne
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

Mixed gluten free bread with olive oil and balsamic vinegar ve 5

Baby Camembert, rosemary and garlic, toasted gluten free soldiers 12.5

8 hour slow cooked beef nachos, cheese, salsa, sour cream 12 ve n
Add smashed avocado 3.5

Mezze platter - Avocado hummus, whipped feta, olives, tomato, cucumber and red onion salad 15

Fish platter - Beer battered cod goujons, smoked salmon, salt and pepper squid, chorizo and prawns 28

BOARDS

Three cheese board Burts Blue, Waterloo, Pitchfork Cheddar 20

Three meat board Air dried British beef, achari spiced salami, chestnut smoked coppa 23

Mixed meat and cheese board a combination of our specialist cheeses & meats 30

All boards served with celery, chutney, grapes, crackers & gluten free bread

FISH

Salmon and smoked haddock fishcake, spinach, poached egg, chive hollandaise 9

Sole fillets, brown shrimp and caper butter 11.5

Cajun fish tacos, pineapple salsa, avocado and chipotle slaw 9

Beer battered cod mini burger with tartare sauce 7.25

Pan fried chorizo and king prawns in a tomato and pepper sauce, with gluten free bread 10

Tempura salt and pepper squid with sweet chilli sauce 9

MEAT

Duck tacos, cucumber salsa, hoisin sauce 9

Mini cheeseburger, caramelised onions, burger sauce 6.5

Spicy buffalo chicken wings 8.5

Slow roasted BBQ beef short rib, mustard mash 13

Grilled garlic and rosemary lamb cutlets 14

Roast ham and Burts Blue croquettes with garlic mayo 8.5

8oz Sirloin steak tagliata, wild mushroom, garlic spinach 16

VEGETABLES

Heritage tomato bruschetta, whipped feta, basil oil v veo 8.5

Padron peppers, cherry roasted tomatoes, flaked almonds ve n 7.5

Red lentil and sun-dried tomato pate with gluten free bread and celery v 8.5

Panko breaded aubergine and halloumi mini burger, spiced tomato relish v veo 6.5

Pulled mushroom tacos, shredded lettuce, three bean chilli ve 8.5

Roasted butternut squash, Dorstone goats cheese, pomegranate, toasted hazelnuts v veo n 8.5

SIDES

Fries ve 4.5 | Sweet potato fries ve 4.75 | Truffle & parmesan fries 5.5

Tomato, cucumber and red onion salad ve 5.5 | Chilli and garlic tender stem broccoli and green beans 5

Roasted Mediterranean vegetables 5 | Gluten free bread 3

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.