



Main Menu

Gluten Free

Snacks

FIRE ROASTED PADRON PEPPERS 6

Maldon Sea Salt

GLUTEN FREE BREAD 6

Served with Whipped Butter

PAN SEARED KING PRAWNS 10

Sweet Chilli Jam, Coriander

KALAMATA OLIVES 5.50

Starters

HOMEMADE SOUP 9

Served with Gluten Free Bread & Butter

WILD MUSHROOM PARFAIT 9.50

Soy & Apple Gel, Pickled Shimeji, Gluten Free Toast, Black Garlic Mayo

HAM HOCK & SMOKED CHICKEN TERRINE 11

Fig Chutney, Pickles, Gluten free Bread, Salad

KING SCALLOPS 13

Tikka Massala, Puffed Wild Rice, Chive Oil, Coriander

Mains

SLOW COOKED BEEF FEATHERBLADE 25

Fondant Potato, Roscoff Onion, Tenderstem, Braised Carrot, Red Wine Jus

CONFIT DUCK LEG 24

Celeriac & White Cabbage Choucroute, Cavolo Nero, Plum Ketchup, Five Spice Jus

RISOTTO 20

Jerusalem Artichoke, Wild Mushroom, Balsamic Roasted Baby Onions, Crispy Artichoke

PAN FRIED HAKE 35

Pickled Clams, Samphire, Lobster Bisque, Chive Oil

ROAST CHICKEN BREAST 23

Leek & Potato Rosti, Charred Sweetcorn, Crispy Kale, Madeira Jus

GRILLED 14OZ GAMMON STEAK 20

Triple-Cooked Chips, Edkins Farm Free-Range Egg, Pineapple Pickle

SPICED LENTIL BURGER 19

Gluten Free Bun, Tomato Relish, Baby Gem, Pickle, Skinny Fries

GRILLED COD FILLET 19

Triple-Cooked Chips, Tartare Sauce, Crushed Peas, Lemon

Steaks

All steaks are dry aged for a minimum of 28 days & cooked over fire. Our steaks are served with seasoned fries, cherry vine tomatoes, portobello mushroom, House glaze & a choice of sauce.

Choose your cut:

7oz FILLET STEAK 35.50 | 10oz SIRLOIN STEAK 32

Choose your sauce:

CLASSIC PEPPERCORN | RED WINE JUS | CAFE DE PARIS BUTTER | BLUE CHEESE | BEARNAISE

Sides

BUTTERED SEASONAL GREENS 5.50**SEASONED FRIES 5****BLAENCAMEL NEW POTATOES 5.50****TUFFLE & PARMESAN FRIES 6****TRIPLE COOKED CHIPS 6****LEEK & SPINACH GRATIN 5.50**

Please let a member of staff know if you have any allergies or dietary restrictions.