



Gluten Free Evening

Starters

BEETROOT CURED SALMON 13.50

Pickled Cucumber, Celeriac Remoulade, Dill Creme Fraiche

BURRATA 12.50

Compressed Heritage Tomato, Micro Basil, Aged Balsamic Gel, Puffed Wild Rice

HOMEMADE SOUP OF THE DAY 10

Served with Gluten Free Bread

PAN SEARED SCALLOPS 15

Charred Peach, Sweetcorn Puree, Charred Sweetcorn, Chive

Mains

WELSH LAMB RUMP 27

Potato Fondant, BBQ Lamb Rib, Glazed Carrot, Whipped Feta, Pomegranate, Rosemary Jus, Green Up Herbs

WILD SALMON 24

Chargrilled Courgette, Miso Caramel, Saffron Confit Potato, Lemon Gel, Green Up Farm Herbs

BUTTERNUT SQUASH & SAGE RISOTTO 20

Aged Parmesan, Crispy Sage, Toasted Pine Nuts, Puffed Wild Rice, Chive Oil

GRILLED 14OZ GAMMON STEAK 20

Triple Cooked Chips, Pineapple, Edkins Farm Free Range Egg

GRILLED COD 20

Grilled Cod, Triple-Cooked Chips, Crushed Peas, Tartare Sauce

CHICKEN SUPREME 25

Curried Potato Fondant, Smoked Aubergine Puree, Braised Cauliflower, Golden Raisin, Coriander, Vadauvan Sauce

ROAST DUCK BREAST 29.50

Potato Rosti, Roasted Beetroot, Charred Tenderstem, Celeriac Puree, Blackberry & Red Wine Jus

Steaks

All steaks are house-glazed and dry-aged for a minimum of 28 days & cooked over fire.

7oz FILLET STEAK 35.50

10oz SIRLOIN STEAK 32

Seasoned Fries, Cherry Vine Tomatoes, Portobello Mushroom & a Sauce of your choice

CHOOSE YOUR SAUCE:

Bearnaise
Classic Peppercorn
Café De Paris Butter
Red Wine

Sides

Seasonal Greens 5.50

New Potatoes, Garlic & Herb 5.50

Garden Salad 4.50

Seasoned Fries 5

Truffled Mayo Fries, Chive 6

Triple Cooked Chips 6