

# GLUTEN FREE MENU

### STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Soup of the Day (vg) £6.50

Wild Mushroom Parfait (vg) mixed pickles, crispbreads & bitter leaves £7.50

Glazed Mackerel Fillet vickled rhubarb, edamame beans. coriander yoghurt £8.00

Pork & Mixed Game Terrine mixed leaves, <del>crispbreads</del>, broccoli & anchovy ketchup £8.00

Garlic & Rosemary Baked Camembert (n) honey, walnuts, rocket, toasted ciabatta to share £12.50

### Salad Bowl (vg)

roast squash, quinoa, mixed leaves, pickles, pomegranate, spiced seeds, citrus dressing Starter £7.50 / Main £12.00 includes a choice of chicken breast, smoked salmon or jerk tofu

# TO KICK OFF =

Roasted Padron Peppers £5.00

Marinated Mixed Olives £3.50

Suffolk Salami (n) almonds, goat's cheese £5.50

> Pork Crackling apple sauce £4.00

### Vegetarian Mezze Board (v)

mozzarella, marinated artichokes, roasted peppers, hummus, rocket, sundried tomatoes, toasted ciabatta £12.00

add cured meat selection £7.00, add crayfish & smoked salmon £7.00

# MAINS

Celeriac Steak (vg) caramelised onion purée, spinach, wild mushrooms & capers £13.50

### Duck Breast (n)

butternut squash fondant, parmentier potatoes, olives, almonds, tenderstem broccoli, blackberries £18.50

### Tandoori Monkfish Tail

bombay potatoes, coconut curry sauce, pak choi, sesame rice cracker £19.50

Slow Cooked Venison Shoulder

mash potatoes, roast parsnips, kale, goat's cheese & thyme dumplings £18.00

# 10oz Ribeye Steak

chunky chips, button mushrooms, roasted tomato, watercress & a choice of sauce £27.00 sauces - peppercorn, red wine, garlic & herb butter

# SIDES

Cauliflower Cheese chorizo & parsley crumb £6.00 **Bombay Potatoes** coriander £4.00

Roasted Roots honey & cumin seeds £4.00 Parmesan Fries truffle oil £4.50

Stem Broccoli tahini, pomegranate & pumpkin seeds £4.50

kale, spinach & capers £4.00

Wild Mushrooms

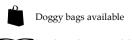


# Sausages ——

A choice of sausage, mash and sauce, choose from:

Sausages: Beef | Pork & Apple | Spicy Italian Mash: Plain | Hemingford | Chive Sauces: Red Wine | Mustard | Onion

All of our sausages are gluten free and we only use locally sourced meat. £13.50





# GLUTEN FREE MENU

# LUNCH MENU =

Menu available 12-2.30pm Weds- Fri 12-6pm Sat

Set Menu - 2 courses £16.00, 3 courses £22.00 *Please choose any pudding or selection of two cheeses* 

### **STARTERS**

Soup of the Day (vg)

Wild Mushroom Parfait (vg) mixed pickles, crispbreads & bitter leaves

Pork & Mixed Game Terrine mixed leaves, erispbreads, broccoli & anchovy ketchup

### **MAINS**

Choice of Sausage & Mash
Sausages: Beef | Pork & Apple | Spicy Italian
Mash: Plain | Hemingford | Chive
Sauce: Red Wine | Mustard | Onion

Beef Burger stilton rarebit, brioche bun, dijon mayo, chips, slaw

Sweet Potato Coconut Stew chickpea, coriander, spinach with cauliflower fritters

# VEGETARIAN MEZZE BOARD (V)

mozzarella, marinated artichokes, roasted peppers, hummus, rocket, sundried tomatoes, <del>toasted ciabatta</del> £12.00

add cured meat selection £7.00 add crayfish & smoked salmon £7.00

### SANDWICHES

Roast Beef <del>Ciabatta</del> horseradish & rocket, chips, salad, gravy £9.00

Crayfish & Avocado toasted bagel, chips, salad £9.00

Mushroom & Goat's Cheese (v) rocket, sun-blushed tomatoes, ciabatta, chips, salad £9.00

# **PUDDINGS**

Sticky Toffee Pudding (v) butterscotch sauce, vanilla ice cream £7.00

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops) ask for flavours £6.50

Affogato (v)

scoop of vanilla ice cream, espresso

shot & biscotti £5.50

add Pedro Ximénez + £1.00 | Baileys + £2.00 |

Amaretto + £2.00

Selection of British Cheeses (v) 3 Cheeses £10.00 / 4 Cheeses £12.00 Served with grapes, celery & biscuits (set lunch menu - 2 cheese selection)

# PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar 100ml £7.50 / Bt. £32.00 (500ml) Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.

Banyuls Traditionnel Robert Pages AOC VdN 100ml £9.50 / Bt. £62.50

90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.

Maury Rouge, Domaine des Soulanes, Maury AOC 100ml £9.00/ Bt. £59.50

From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.

# COGNACS, ARMAGNACS & WHISKIES

VS Classic Cognac £4.20

VSOP Grande Champagne Cognac £5.50

VSOP Armagnac £4.00

Buffalo Trace Bourbon £4.00

Whiskies - GlenDronach 8yr (Highland) £5.00

Auchentoshan (Lowland) £5.00

Benromach 10yr Speyside £5.00

Talisker Island £5.00















