

GLUTEN-FREE MENU

As our kitchen and fryers contain gluten, we cannot guarantee any dish to be totally free-from.

APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 9.50 Aperol Spritz 8.25 Kir Royale 10.00

No. 1 Rosé, Domaine Pey Blanc 2019, Provence 8.00

SMALL PLATES

Great for sharing over a drink while you decide.

Gluten-free Bread & Garlic Butter 4.50 V

Nocerella, Gaeta & Cerignola Olives 3.75

Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 4.50

Rosemary & Garlic-studded Camembert, Gluten-free Toast 8.75 V

Padron Peppers, Sea Salt 5.75

STARTERS

Wasabi-cured Salmon, Pickled Mooli & Ginger, Toasted Sesame 9.50

Today's Summer Soup - See Blackboard 6.00 V

Pan-fried Native Scallops, Watercress & Tartare Hollandaise 12.25

Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 7.00/13.00

Add Halloumi 2.50 V

MAINS

Pan-fried Sea Bream, Ratatouille & Shaved Fennel 18.50

Free-range Garlic Roast Chicken Supreme, Watercress, Courgette & Pine Nut Salad, New Potatoes 16.75

Moroccan-spiced Aubergine, Apricot, Chickpea & Date Tagine, Cucumber & Mint Salad 14.75

Today's Summer Vegetarian Special - Please Ask v

Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price

Merrifield Duck Breast, Summer Greens, New Potatoes & Green Peppercorn Sauce 23.75

GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties. Steaks served with New Potatoes & Watercress.

80z Rump Cap 19.95 120z Sirloin on the Bone 28.00 Add Béarnaise or Peppercorn Sauce 1.75

SIDES

Green Salad, Soft Herbs, Toasted Seeds & Chardonnay Vinaigrette 4.25 Buttered Summer Greens 4.00 V Marzanino Tomato Salad 4.50

PUDS & BRITISH CHEESES

Lemon Posset, Raspberries & Baked White Chocolate 6.50 $\rm v$ Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.50 $\rm v$ Salcombe Dairy Ice Creams & Sorbets 6.00 $\rm v$

(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Bread Choose from: Baron Bigod | Blanche \mathbf{v} | The Strathearn \mathbf{v} | Rutland Red \mathbf{v} | Beauvale All five cheeses 12.50 | Any three cheeses 7.50 | A single smidgen of cheese 3.75