



GLUTEN-AVOIDING

Nibbles

Roasted Padron peppers, olive oil, sea salt (v, vg) £4

Marinated nocellara olives (v,vg) £5

Crispy potato skins & garlic mayonnaise (v,vg) £4.5

Marinated white anchovies in oil £5

Feta stuffed red peppers (v) £6

Starters

Soup of the day, gluten-free bread (v,vg) £6.5

Crevette Prawns in garlic butter, gluten-free bread £10

Smoked mackerel rilette, gluten-free toast, pickled fennel salad £8.5

Smoked duck breast salad, spiced orange compote & toasted pinenuts £9

Old-school prawn cocktail, gem lettuce, gluten-free bread £8

Local buttermilk-fried pheasant goujons, honey & mustard sauce £8

Sharing

Loaded potato skins - Crispy potato skins, farmhouse cheddar, chive creme fraiche, streaky bacon bits & spring onions £12

Baked Camembert - baked-in-box rosemary & garlic studded Camembert, toasted gluten-free bread and chutney (v) £12.5

Seafood board - Garlic crevette prawns, smoked mackerel rilette, classic prawn cocktail, gluten-free beer battered fish goujons, smoked salmon, gluten-free toasted bread, tartare sauce & garlic mayonnaise dips £30

Some dishes may be adapted to accommodate other allergy/dietary requirements. All allergens are present in our kitchen, and although we take substantial steps to ensure customer safety, we cannot 100% guarantee against traces.

The Grill

served with chunky chips, onion rings, grilled mushroom & plum tomato

10-12oz British pork chop, Bramley apple & Shropshire blue cheese gratin £19

32 day-aged British beef steaks

Choice of peppercorn or blue cheese sauce, garlic butter or marrowbone butter

10oz Rump (High flavour, some marbling of fat) £23

10oz Sirloin (Rich fat, leaner meat than Ribeye) £29

8oz Fillet (Premium cut, emphasis on tenderness) £32

Add Crevette prawns in garlic butter £10

Classic Mains

Wild mushroom & wilted spinach risotto, Gruyere cheese (v, vg available)

£16

Korean-style beef burger, glazed gluten free bun, crunchy slaw, sliced cheese, sesame fried egg, chilli garlic mayonnaise, hoisin ketchup & skinny fries

£18

Pan fried chicken breast, sticky asian Teppanyaki vegetable stir-fry, steamed rice

£21.5

8-10oz gluten-free lager-battered, North-Atlantic haddock fillet & chips, garden peas & chunky tartare sauce regular £20/ small £15

8oz bacon chop, cider & wholegrain mustard sauce, pineapple fritters, mushroom & tomato, chunky chips

£18.5

“Fish of the day” - see our board for today’s seasonal offering

Market Price

Sides

Rocket & parmesan salad (v) £3.5

Rainbow slaw & toasted seeds (v) £3.5

Chunky chips/skinny fries (v, vg) £4

Daily vegetables (v,vg) £4.5

Onion Rings £3

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