

GLUTEN FREE MENU

FOR THE TABLE

Mixed Olives £3.5

Fermented Carrots, coriander £4

Cauliflower Cous Cous, almonds, raisins £4

Cucumber & Fennel, citrus dressing £4

STARTERS

Chicken Liver & Foie Gras Parfait £9.5

chutney, cornichons, gluten free bread

Steak Tartare £11 / £20

egg, gluten free bread

Meat & Fish Sharing Board £22

foie gras parfait, Parma ham,
salami, smoked salmon

Rabbit Rillettes £9

piccalilli vegetables, carrot puree, gluten free toast

Burrata £8

orange dressing, walnuts, herbs

Chilled Pea Soup (v) £7

fresh peas, lemon, crème fraîche, olives

Vegetarian Sharing Board (v) £19

avocado, courgetti dukkah, heritage tomato salad,
hummus, fermented carrot, asparagus,
gluten free bread

FROM THE GRILL

225g Cumbrian Rump Steak £26

béarnaise or peppercorn sauce

225g Scottish Chateaubriand Steak £32

béarnaise or peppercorn sauce

700g Scottish Cote de Boeuf (to share) £70

béarnaise or peppercorn sauce, triple cooked chips

SIDES ALL £4

Triple Cooked Chips

(add truffle £1)

French Fries

Buttered Jersey Royal Potatoes

Spring Onion Mashed Potato

Rocket Salad, balsamic

Heritage Tomato Salad

Grilled Caraway Courgettes

MAINS

Roast Fillet of Sea Bream £24

braised chicory & heritage tomato salad, olives

Mussels £19

garlic, herbs, cider, fries

Grilled Fish & Chips £16

crushed peas, tartare sauce, lemon

Roast Fillet of Cornish Trout £26

river or sea trout (subject to availability), parsley &
lettuce sauce, grilled gem salad

Curried Carrot Risotto (v) £16

fermented carrots

DESSERTS

Iced Raspberry Parfait £8

honeycomb, mango sorbet, pistachio

Peach Melba Sundae (to share) £12

Selection of British Cheeses £11

seasonal chutney, biscuits

Selection of Homemade

Ice Cream & Sorbet £7