

## Gluten Free

## Aperitifs

Coates \& Seely Brut Reserve (125ml)
British Bellini

| $£ 11.50$ | Jack Russell Gin Dry Martini | $£ 9.95$ |
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| $£ 9.00$ | Jack Russell Negroni | $£ 9.50$ |

## Nibbles

Gluten free breads, wild garlic butter, olive oil \& balsamic $£ 5.00$
Garlic \& herb marinated olives $£ 5.00$

## Starters

Tomato gazpacho, cucumber, red onion \& basil, gluten free bread £8.00
Cornish crab \& potato salad, Wye Valley asparagus, wild garlic mayo £10.50
Lamb koftas, baby gem lettuce \& tzatziki $£ 8.00$
Lebnah, chargrilled local baby vegetables, chilli, garlic \& parsley oil £10.00
Cornish sardines on toast, passata sauce, heritage tomatoes, garden herbs £9.00
Stokes Marsh Farm fillet of beef carpaccio, reduced white balsamic, rocket \& parmesan salad £12.00

## Mains

Tamarind \& maple glazed pork tomahawk, sesame roasted pak choi, basil polenta chips £26.00
Market fish of the day
Marinated cauliflower steak, chargrilled sprouting broccoli, Jerusalem artichoke puree, spiced dukkha
'Smashed' burger, two $30 z$ patties, American style cheese, shredded iceberg, toasted bun, burger sauce, red cabbage coleslaw \& sauteed potatoes
Chargrilled dry-aged Stokes Marsh Farm 8oz Ribeye steak,
garlic butter, rocket \& parmesan salad, sauteed potatoes, bearnaise sauce
Chargrilled dry-aged Stokes Marsh Farm $16^{0 z}$ Chateaubriand to share, garlic butter, confit garlic, slow roast tomatoes, sauteed potatoes, rocket \& parmesan salad, brandy peppercorn \& bearnaise sauce $£ 85.00$

## Sides $£ 5.50$ each

Rocket \& parmesan salad, extra virgin rapeseed oil | Chargrilled sprouting broccoli \& courgettes, crispy chilli oil Sauteed potatoes | Lamb fat carrots \& chives
House salad, cucumber, radish, heritage tomatoes, honey and mustard dressing

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[^0]:    We have the following menus available should you have any dietary requirements: Gluten Free | Dairy Free | Vegan

