



GLUTEN FREE MENU

Aperitifs

Jack Russell Bloody Mary	£9.95	Highclere Castle Dry Martini	£9.95
Great British Bellini	£9.00	Classic Negroni	£8.75

Nibbles

Gluten free bread, salted butter, olive oil & balsamic £5.00

Garlic & herb marinated olives £4.50

Starters

Leek & potato soup, chive oil, gluten free bread	£7.00
Jerusalem artichoke 'jacket potatoes' artichoke purée & crisps, ranch dressing, chives	£8.00/£15.00
Venison carpaccio, beetroot & fennel chutney, pickled & raw chestnut mushroom	£11.00
Loch Duart salmon gravadlax, cucumber, crème fraiche, gluten free toast	£9.50
Cauliflower 'bang bang' salad, crisp gem, spring onion, pomegranate	£8.00/£15.00

Mains

Fish of the day	£MVP
Grilled seabass, crushed potatoes, sautéed sprouts, roast fennel, bouillabaisse sauce	£19.00
Confit Creedy Carver duck leg, haricot & cannellini bean cassoulet, herb oil	£22.00
Pavé of Fallow deer, spring onion & chive mash, creamed spinach, confit shallots blackberry jus	£26.00
Creamy fish pie, Parmesan mash, spring onions, peas, buttered seasonal greens	£17.00
6 ^{oz} Wiltshire beef burger, toasted bun, grilled cheddar, smoked streaky bacon, crisp gem lettuce, red onion jam, Koffman skin on skinny fries, burger sauce	£17.00
Dry-aged Stokes Marsh Farm 8^{oz} Ribeye garlic butter, confit garlic, dressed watercress, sautéed potatoes, bearnaise sauce	£36.00
Dry-aged Stokes Marsh Farm 16^{oz} Chateaubriand to share , garlic butter, confit garlic, dressed watercress, sautéed potatoes, house salad, brandy peppercorn & bearnaise sauce	£75.00

Sides £5.00 each

Sautéed Brussel sprouts & chestnuts | House salad, honey & mustard dressing
Creamy mash, spring onion & chives | Creamed spinach

A discretionary service charge of 10% will be added to the bill

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten, & other allergens are present
If you have any food allergy or intolerance query, please speak to a member of the team