

GLUTENFREE MENU



STARTERS

- Tastes of Mushroom. Garlic on Toast, Pickled Enoki, Hay Smoked King Oyster, Veloute shot 7
- Sticky braised pork cheek, celeriac cream, granny smith apple, pickled celeriac 6
- Ham hock & black pudding terrine, piccalilli & puffed pork crackling 7
- Asparagus Spears, Puree, Fried Duck Egg, Smoked Barwhey Cheese, Black Truffle 8
- Crab and Queenie Risotto, lemon and poppy seed oil 9
- Confit Pork Belly, Salt & Pepper Squid, Guacamole Nero, Spiced cider reduction Airbag Crackling 8

MAINS

- Cod, Chickpea Puree, Olive Soil, Shallot, Parsley Veloute, Garlic kale Quaver 19
- Salt Baked Butternut Squash, Rosemary Beets, Baby Aubergine, Thyme Rosti, Sweet Potato Puree 18
- Sweet Basil, Pinenut, Ricotta, Wontons, Lovage infused Buffalo Mozzarella, Bloody Mary Sauce 18
- Thyme Rubbed Pork Fillet, Saffron Potatoes, Granny Smith, Yorkshire Rhubarb 18
- Hyderabadi Spiced Shank of Lamb, Red quinoa, Buttermilk, dates, Apricot, Sultana, Tomato 19

STEAKS

two for 30 and a carafe of house wine

8oz bar steak (a very special & unique cut, must be served medium rare)

Two for 35 and a carafe of house wine

10oz ribeye 26

10oz sirloin 24

triple cooked chips, tomato compote, watercress & shallot salad

CLASSICS

8oz beef burger, triple cooked chips, tomato relish & onion rings 12

SIDES & SAUCES

Triple cooked chips 3

Triple cooked chips & aged parmesan 3.50

Butter glazed Yorkshire peas 3

Watercress & shallot salad 2.50

House Ketchup 3

Peppercorn 3

Red wine sauce 3