



GLUTEN AND DAIRY FREE MENU

STARTERS

Escabeche of Mackerel, Warm Potato Salad, Horseradish

Goats Cheese and Slow Roasted Tomato Tartlet, Grape and Balsamic Chutney

Chilled Gazpacho, Cucumber Sorbet

Goats Cheese and Pickled Walnut Salad

Leek and Potato Soup, Chive Oil

Poached Salmon Flakes, Dill, Cucumber Dressing

Sauté Chili Prawn, Apple Salad, Ginger Dressing

Seared Tuna, Char Grilled Asparagus, Tomato Vinaigrette (+£4 Supplement)

Pork Rillettes, Spiced Apples, Grain Mustard

Jerusalem artichoke Soup, Walnut Oil

Warm Pigeon and Pancetta Salad, Beetroot, Mustard Dressing

Smoked Haddock Fish Cake, Gribiche Dressing

Braised Pig Cheek, Celeriac Puree, Caramalised Apple

Gluten and Dairy Free Bread served with the Starters

*All menus can be adapted for allergies
We aim to source as much of our ingredients as locally as possible*



MAIN COURSE

Duo of Chicken – Roast Breast and Stuffed Leg, Boulangere Potato, Onion Puree, Chicken Jus

Roasted Breast of Chicken, Chive Mashed Potato, Bacon and Wild Mushroom Sauce

Char-Grilled Sirloin, Sauté Potato, Peppercorn Sauce (£4 Supplement)

Roast Fillet of Salmon, Braised Fennel, Roasted Vegetable Ratatouille

Fillet of Beef with braised Short Rib, Fondant Potato, Red Wine sauce (£6 Supplement)

Braised Beef Cheek, Herb Mashed Potato Rosemary and thyme scented Jus

Pan Fried Cod, Spinach, Salsa Verde, Confit Tomato

Baked Fillet of Hake, Crushed Potato, Broad Bean and Bacon Sauce

Marinated Pork Tenderloin, Sauté Brocolini, Coriander Pesto

Slow roasted Pork Belly, Sweet Carrot Puree

Stuffed Saddle of Lamb, Minted Potatoes, Red Wine Sauce

Pan Roasted Haddock, Smoked Haddock Fish Cake, Herb Salad

Confit Leg of Duck, Toulouse Sausage, Haricot Bean Cassoulet

Trio of Cauliflower – Cauliflower Steak, Curry Spiced, Puree, Lemon Dressing

Char Grilled Butternut Squash Steak, Confit Tomato, Piquant Sauce

Wild Mushroom and Chestnut Fricassee, Spicy Lentils

Pea and Haloumi Fritters, Confit Vine Tomatoes, Salsa Verde

Selection of Gluten and Dairy Free Vegetables served on the side

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DESSERTS

Poached Pear, Almond Cake, Vanilla and Almond Ice Cream

Coconut and Lime Cake, Coconut Sorbet

Strawberry and Champagne Soup, Lemon Sorbet, Angel Hair Noodles

Caramalised Banana, Peanut Brittle, Dark Chocolate

Mixed Berry Trifle, Ginger and Beetroot Sorbet

Dark Chocolate Brownie, Chocolate Sauce, Raspberry Ice Cream

Coconut Rice Pudding, Caramelised Pineapple, Poached Blueberries

Mango Pavlova, Passion Fruit Jelly

Ginger Panna Cotta, Pear Sorbet, Roasted Pears

Pineapple Cannelloni, Mango Puree, Passion Fruit Sorbet

Selection of Local (non-dairy) cheeses, Port Jelly, Gluten Free Cheese Biscuits

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