



# GLUTEN-FREE MENU

*As our kitchen and fryers contain gluten, we cannot guarantee any dish to be totally free-from.*

## APÉRITIFS

- Champagne Piper-Heidsieck Cuvée Brut NV, France 9.50  
Aperol Spritz 8.25  
Kir Royale 10.00  
No. 1 Rosé, Domaine Pey Blanc 2019, Provence 8.00

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## SMALL PLATES

*Great for sharing over a drink while you decide.*

- Gluten-free Bread & Garlic Butter 4.50 **v**  
Nocerella, Gaeta & Cerignola Olives 3.75   
Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 4.50   
Rosemary & Garlic-studded Camembert, Gluten-free Toast 8.75 **v**  
Padron Peppers, Sea Salt 5.75

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## STARTERS

- Wasabi-cured Salmon, Pickled Mooli & Ginger, Toasted Sesame 9.50  
Today's Summer Soup - See Blackboard 6.00 **v**  
Pan-fried Native Scallops, Watercress & Tartare Hollandaise 12.25  
Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 7.00/13.00   
*Add Halloumi 2.50 **v***

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## MAINS

- Pan-fried Sea Bream, Ratatouille & Shaved Fennel 18.50  
Free-range Garlic Roast Chicken Supreme, Watercress, Courgette & Pine Nut Salad, New Potatoes 16.75  
Moroccan-spiced Aubergine, Apricot, Chickpea & Date Tagine, Cucumber & Mint Salad 14.75   
Today's Summer Vegetarian Special - Please Ask **v**  
Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price  
Merrifield Duck Breast, Summer Greens, New Potatoes & Green Peppercorn Sauce 23.75

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## GRILL

*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties. Steaks served with New Potatoes & Watercress.*

- 8oz Rump Cap 19.95  
12oz Sirloin on the Bone 28.00  
*Add Béarnaise or Peppercorn Sauce 1.75*

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## SIDES

- Green Salad, Soft Herbs, Toasted Seeds & Chardonnay Vinaigrette 4.25   
Buttered Summer Greens 4.00 **v**  
Marzanino Tomato Salad 4.50

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## PUDS & BRITISH CHEESES

- Lemon Posset, Raspberries & Baked White Chocolate 6.50 **v**  
Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.50 **v**  
Salcombe Dairy Ice Creams & Sorbets 6.00 **v**

*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)*

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Bread

- Choose from: Baron Bigod | Blanche **v** | The Strathearn **v** | Rutland Red **v** | Beauvale  
All five cheeses 12.50 | Any three cheeses 7.50 | A single smidgen of cheese 3.75

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**v Vegetarian dishes** **Vegan dishes** We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.