

Winter Dinner Menu - Gluten Friendly

Nibbles & Starters

Buffalo Chicken Thigh, Ranch Dressing, Crispy Onions , Pickled Shallots 7.50

Marinated Nocellara & Kalamata Olives (vg) 5.00

Padron Peppers, Spiced Sea Salt, Cotswold Gold Rapeseed oil (vg) 6.50

Beetroot Cured Salmon, Capers, Shallots, Caviar, Lemon 10.00

Sautéed Wild Mushrooms On Toasted Gluten Free Bread, Slow Cooked Duck Egg & Truffle 11.00

Roasted Pumpkin & Apple Soup, Cider Caramel, Toasted Pumpkin seeds (vg) 8.00

Mains

Beer Battered Haddock, Triple Cooked Chips, Chip Shop Style Curry Sauce, 19.50
Crushed Peas, Charred Lemon , Tartar Sauce

Braised Venison Cottage Pie, Gratin Mashed Potato, Seasonal Vegetables, 22.00
Toasted Sourdough, Pan Gravy

Whole Roasted Partridge, Mulled Wine Poached Pear, Chestnuts, Brussel Sprouts, 25.00
Pearl Barley, Partridge Jus

Pan Fried Fillet of Sea Bream, Potato & Olive Terrine, Marsh Samphire Kale, Sauce Vierge 28.00

8oz Steak Ribeye/Sirloin, Tomato Fondue, Beef Fat Roasted Shallots, watercress,
Triple Cooked Chips Choice of Green Peppercorn Sauce, Cowboy Butter , Marmite Béarnaise 30.00

Sides 6.00

Maple & Fennel Glazed Carrots, Bacon & Chestnut Sprouts, Minted Heritage Potatoes, Skin on Fries, House Salad