

GLUTEN-FREE MENU

As our kitchens and fryers contain gluten, and dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.

APÉRITIFS




- Nyetimber Classic Cuvée 10.50
- Champagne Piper-Heidsieck 10.00
- Negroni 9.50
- Aperol Spritz 8.75

SMALL PLATES



Great for sharing over a drink while you decide.

- Nocellara, Gaeta & Cerignola Olives 4.00 
- Baked Camembert, Onion Marmalade & Crudités 9.00 
- Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 5.75 
- Chilli & Soy Chicken Wings, Gochujang Sauce 6.50

STARTERS

- Today's Winter Soup, Gluten-free Bread - See Blackboard 6.75 
- British Coppa, Celeriac Remoulade, Watercress 8.75
- Baked Beetroot & Butternut Squash Salad, Hazelnuts, Buckwheat, Maple & Molasses 7.50 / 13.50 
- Add Feta 3.00 *

MAINS

- Jimmy Butler's Pork Belly, Ssamjang Potatoes, Miso & Sesame Cabbage 18.75
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- South Indian Sweet Potato & Chickpea Curry, Toasted Cashews, Basmati Rice 15.75 
- Slow-cooked Cornish Lamb, Cavolo Nero, Butter Beans & 'Nduja 22.50
- Jerusalem Artichoke & Oyster Mushroom Risotto, Pesto 14.75 
- Pan-seared Hake, Café de Paris Cauliflower, Spinach, Pine Nuts & Sherry-soaked Sultanas 21.50





GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day 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 & Rocket | Add Béarnaise or Peppercorn Sauce 2.50 | Café de Paris Butter 2.50

- 8oz Rump Cap Steak 22.00
- 12oz Sirloin on the Bone 31.50

SIDES

- Baked Beetroot & Feta 4.50 
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 
- Creamed Spinach, Nutmeg 4.25 
- Buttered New Potatoes 4.25 

PUDS & BRITISH CHEESE

- Warm Pear & Almond Tart, Chantilly Cream 7.75 
- Buttermilk Pannacotta, Poached English Rhubarb 8.25
- Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 7.75 
- Jude's Ice Cream & Sorbet 6.75 
- (Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate, Lemon or Raspberry Sorbet)

Our British cheese changes with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Toast

Choose from: Finn  | Clara Goats  | Solstice  | Cornish Gouda | Isle of Wight Blue 

All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

 Vegetarian Ingredients  Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

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. If you want to know more about how our dishes are cooked or prepared, please talk to us. 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. A 25p contribution from every superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.