

# 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
- Aperol Spritz 8.75

## SMALL PLATES


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

- Padron Peppers, Sea Salt 5.75 
- Baked Camembert, Onion Marmalade & Crudités 9.50 
- Sun-dried Tomato & Salsa Verde Houmous, Crispy Chickpeas & Gluten-free Toast 5.75 
- Chilli & Soy Chicken Wings, Gochujang Sauce 6.75

## STARTERS

- Watercress, Broad Bean & Pea Soup, Crème Fraîche & Gluten-free Bread 6.95 
- British Coppa, Celeriac Remoulade, Watercress 8.75
- Hand-picked Devonshire Crab, Cured Salmon, Apple & Cucumber 12.50
- Beetroot Tartare, Butternut Yolk, Pea Salad 8.75 

## MAINS

- Jimmy Butler's Glazed Pork Belly, Ssamjang Potatoes, Miso & Sesame Cabbage 19.50
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- South Indian Squash & Chickpea Curry, Toasted Cashews, Basmati Rice & Chapati 15.75 
- Cornish Lamb Cannon, Spring Greens, Pea Purée & Rosemary Jus 28.00
- Pan-fried Seabass, Butter Beans & Sun-dried Tomato, Romaine & Salsa Verde 21.00





## GRILL

*Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best!*







*Steaks served with New Potatoes & Rocket | Add Béarnaise or Peppercorn Sauce 2.50*

- 8oz Rump Cap Steak 22.50
- 12oz Sirloin on the Bone 32.00

## SIDES

- Isle of Wight Tomato Salad 4.75 
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 
- Purple Sprouting Broccoli, Miso Hollandaise 4.75 
- Buttered New Potatoes 4.50 

## PUDS & BRITISH CHEESE

- Buttermilk Pannacotta, Poached English Rhubarb 8.25
- Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 7.75 
- Jude's Ice Cream & Sorbet 6.95   
(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.