



• gluten free menu •

• while you wait •

Gluten free bread, olive oil, balsamic, dukkah, sea salted butter £3.00

Marinated mixed olives £3

*Southern fried pheasant popcorn £2.50

• starters •

Soup of the day with gluten free bread £5 / £6

Steamed mussels, parsley & garlic or cider, bacon & cream, gluten free bread £8.50

Sautéed scallops, wild mushrooms & whisky £10

Hot smoked salmon & beetroot cocktail, gluten free bread & butter £10

*Potted wild rabbit, cornichons, grilled gluten free bread £8

• mains •

Cola glazed ham, bubble 'n' squeak, poached eggs £12.50

Venison haunch steak, roast turnips, potato cake, poivrade sauce (*redcurrant & juniper*) £17.50

*Breasts of pheasant wrapped in smoked bacon, apricot stuffing, sauté potatoes & cavolo nero £14

Pot roast belly pork, champ mash, cider, onion & puy lentil jus £15

'Brace of Butchers' 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19

(add a sauce: *peppercorn / blue vinny* £2)

Hake fillet, mash, parsley sauce, cockle popcorn & crispy capers £15

Steamed mussels, parsley & garlic or cider, bacon & cream, gluten free bread or fries £14

Baked goats' cheese, fig chutney, autumn vegetables £12.50

• sides •

Garlic bread £3 (*add cheese +50p*)

Chunky chips £3 (*add cheese +50p*)

Mixed side salad £3

Fries £3

Smoked paprika & garlic fries £3.25

Seasonal vegetables £3

• desserts •

Dark chocolate orange delice, brandy cream, chocolate soil £7

Local ice cream or sorbet (1, 2 or 3 scoops) *please ask for selection* £1.50 per scoop

Blue Vinny cheese board with a selection of three or five cheeses, chutney and oatcakes £7/ £9