



## • gluten free menu •

### • snacks •

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

Mixed pitted olives £3.25

Crackling, apple sauce £2.50

### • starters •

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

Steamed mussels, mariniere (shallots, white wine, garlic & cream) **or** lemongrass & coconut curry,  
gluten free bread £8.50

New Forest Asparagus, baby gem, soft boiled egg, Parmesan & dukkah £8.50

King scallops baked in shell, wild garlic pesto £10

Pressed duck confit, smoked duck, & ham terrine, pickled beetroot, apple jelly & toasted gluten free bread £9

### • mains •

Peppered Barbary duck breast, dauphinoise potato, spring greens, Port jus £19

Grilled chicken breast, bacon & avocado, aioli, hot smoked paprika & garlic fries £14

Pot roast belly pork, champ, sprouting broccoli, cider jus £15

Ras el hanout spiced spring lamb rump, sauté potato, chick pea salsa & houmous £19

Grilled aged 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19

*(add a sauce: peppercorn, Port or blue vinny £2 )*

Steamed mussels, mariniere (shallots, white wine, garlic & cream) **or** lemongrass & coconut curry,  
gluten free bread or fries £14

Baked king scallops in shell, wild garlic pesto, fries & salad £17

Trout fillet, seaweed, crushed new potatoes, charred lime, horseradish cream £15

Gratin dauphinoise, spring vegetables & wild mushrooms £11.50

New Forest asparagus risotto, Parmesan (optional) £11.50

### • sides •

Chunky chips £3 *(add cheese +50p)*

Mixed side salad £3

Fries £3

Smoked paprika & garlic fries £3.25

Seasonal vegetables £3

### • desserts •

New Forest strawberry & elderflower Pavlova £6

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 3 or 5 cheeses, chutney and oatcakes £7/ £9