



# 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

- Champagne Piper-Heidsieck Cuvée Brut NV, France 9.50  
Aperol Spritz 8.25  
Kir Royale 10.00  
Villa Ascenti Peach Grand Gin & Tonic 9.50

---

## SMALL PLATES

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

- Gluten-free Bread & Garlic Butter 4.50 **v**  
Nocerella, Gaeta & Cerignola Olives 3.75   
Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 4.50   
Rosemary & Garlic-studded Camembert, Gluten-free Toast 8.75 **v**  
Jamón Serrano, Salchichón & Chorizo 5.75

---

## STARTERS

- Today's Autumn Soup, Gluten-free Bread - See Blackboard 6.25 **v**  
Pan-fried Native Scallops, Puréed Cauliflower & Sherry-soaked Raisins 12.00  
Moroccan-baked Beetroot & Lentil Salad, Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 7.00/13.00   
*Add Honey & Mustard Pork 3.50*

---

## MAINS

- Coq Au Riesling, Smoked Bacon, Crisp Chicken Skin & New Potatoes 17.00  
Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews, Coconut Sambal, Basmati Rice 14.50   
Today's Autumn Vegetarian Special - Please Ask **v**  
Daily Market Fish, Brown Butter, New Potatoes, Wilted Spinach - Market Price  
Jimmy Butler's 10oz Pork Chop, Roast Pumpkin, Apple, Brown Butter & Sage 18.00  
Roast Cod Fillet, Brown Shrimps, Pea Purée & Cucumber 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.*

- 8oz Rump Cap Steak 19.95  
12oz Sirloin on the Bone 28.00  
*Add Béarnaise or Peppercorn Sauce 1.75*

---

## SIDES

- Baby Kale Salad, Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25   
Tenderstem Broccoli, Béarnaise 4.75 **v**  
Braised Red Cabbage 4.00

---

## PUDS & BRITISH CHEESES

- Crème Brûlée 6.50 **v**  
Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.50 **v**  
Salcombe Dairy Ice Creams & Sorbets 6.00 **v**  
*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)*  
Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Bread.  
Choose from: Baron Bigod | Blanche **v** | Maida Vale **v** | Rutland Red **v** | Beauvale  
All five cheeses 12.75 | Any three cheeses 7.50 | A single smidgen of cheese 4.00

---

**v Vegetarian dishes** **Vegan dishes** We're also happy to adapt other dishes, please ask.

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 salad goes to **Peach Foundation**, which raises funds to support good causes in our local communities. 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.