



GLUTEN FREE MENU

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Soup of the Day (vg) £6.50

Salmon Pastrami

*kohlrabi & samphire slaw, dill crème fraiche,
hen's egg £8.50*

Pressed Chicken & Apricot Terrine

*crisp breads, apricot chutney,
mixed leaves £8.00*

Salt & Pepper Squid

*shaved fennel, radish & spring onion salad, garlic
& herb mayonnaise £7.50*

Salad Bowl

*~~bulgur wheat~~, peas, radish, pickled red onion,
watercress, herbs, chick peas, tahini & lemon
dressing (vg) - Starter £7.50 / Main £12.00
add chicken breast £4.00, smoked salmon £4.00, halloumi £3.50*

SIDES

Mixed Salad
soft herb dressing

Steamed Fine Beans
olives, almonds

Charred Avocado
pickled red onion, capers

Bone Marrow Mash
Potato

Grilled Baby Gem
tahini, cured parmesan

Jersey Royals
garlic & herb butter

All £4.00

TO KICK OFF..

Root Vegetable
Crisps £3.50

Hummus
~~pitta~~, crudités £4.50

Marinated Mixed
Olives £3.50

Pork Crackling
apple sauce £4.00

MAINS

Jerk Tofu Skewer (vg)

*mixed bean salad, ~~flat bread~~, pineapple salsa, popped
beans £13.50*

Fillet of Cod

*slow roast fennel, romesco sauce, chive oil,
sautéed jersey royals £18.00*

Pan Fried Sea Bass Fillet

*courgette & basil puree, flageolet beans, sun blushed
tomatoes & artichokes £17.00*

Roast Chicken Breast

*potato & herb terrine, smoked bacon, charred gem, broad
beans, soy cured parmesan £16.75*

9oz (255g) Sirloin Steak

*confit plum tomato, chips, mixed salad & a
choice of sauce £24.50
Sauces - mushroom, red wine, garlic & herb butter*

SAUSAGES



*Please see our boards for our
specialist Sausages.*

*All of our Sausages are gluten free and we only
use locally sourced meat. £13.50*



Doggy bags available

Reading glasses available



We're serious about allergies,
so please let us know if you or
anyone on your table has an
allergy.



GLUTEN FREE MENU

PUDDINGS

Sticky Toffee Pudding (v) *

butterscotch sauce, vanilla ice cream £7.00

Chocolate Delice (vg) (n) *

mango gel, passionfruit & mango salsa, coconut brittle £7.75

Peanut Butter Parfait (n) *

~~malteser cookie crumb~~, *whipped yoghurt, pickled strawberries £7.50*

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops) *

ask for flavours £6.50

Affogato (v) *

scoop of vanilla ice cream, espresso shot & ~~biscotti~~ £5.50

add Pedro Ximénez + £1.00 | Baileys + £2.00 | Amaretto + £2.00

Selection of British Cheeses (v) *

3 Cheeses £10.00 / 4 Cheeses £12.00 Cambridge Blue, Godminster Cheddar, Driftwood Goat's, Sussex Brie. Served with grapes, celery & ~~biscuits~~

(set lunch includes 2 cheeses)

DIGESTIVES & LIQUEURS

Baileys (50ml) £4.00

Amaretto (35ml) £4.20

Jerez Xérès Sherry Pedro
Ximénez (70ml) £4.50

Warre's LBV Port
2012 (70ml) £5.00

Calvados (35ml) £4.50

Cointreau £3.20

Kahlua £3.20

COGNACS, ARMAGNACS & WHISKIES

Maxime Trijol Cognac:
VS Classic £4.20

VSOP Grande Champagne £5.50
Château de Laubade

Armagnac: VSOP Armagnac £4.00

Whiskies: GlenDronach 8yr
(Highland) £5.00

Auchentoshan (Lowland) £5.00

Benromach 10yr Speyside £5.00

Talisker Island £5.00

Bourbon: Buffalo Trace £4.00

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar

100ml 7.50 / Bt. 32.00 (500ml)

Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.

Banyuls Traditionnel Robert Pages AOC VdN

100ml 9.50 / Bt. 62.50

90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml 9.00/ Bt. 59.50

From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.



LUNCH MENU

Menu available 12-2.30pm Mon - Fri
12-6pm Sat

Set Menu - 2 courses £16.00, 3 courses £22.00
Please choose any pudding or selection of two cheeses

Starters

Soup of the Day (vg)

Feta Cheese Filo Tartlet (v)

~~caramelised onions, tomatoes, capers & balsamic~~

Salt & Pepper Squid

~~shaved fennel salad, garlic & chervil mayo~~

Mains

Sausage & Mash

~~from the blackboards~~

Beef Burger

~~brioche bun, tomato, gherkin, gem, jalapeno beer cheese, fries, slaw~~

Egg Pappardelle (v,n)

~~courgettes, peas & basil, parmesan & hazelnut crumb~~

Pie of the Day

~~bone marrow & chervil mash, fine beans, roasted garlic, gravy~~

VEGETARIAN MEZZE BOARD (V)

~~mozzarella, marinated artichokes, stuffed sweet peppers, hummus, rocket, sundried tomatoes, sourdough bread~~ £12.00

~~add cured meat selection £7.00
add whitebait & salmon pastrami £7.00~~

SANDWICHES

Spiced Beef Kofte

~~flatbread, tzatziki, rocket, pickled red onion, yoghurt, fries~~ £9.00

Fish Finger

~~ciabatta, tartare sauce, chips & leaves~~ £8.50

Buttermilk Chicken

~~ciabatta, garlic & herb mayonnaise, chips & leaves~~ £9.00

Jerk Tofu (v)

~~flatbread, avocado puree, chilli & lime, fries~~ £8.00

PUDDINGS

Sticky Toffee Pudding (v)

~~butterscotch sauce, vanilla ice cream~~ £7.00

Elderflower & Raspberry Mousse (v, n)

~~meringue shards, toasted almonds, raspberries~~ £7.75

Chocolate Delice (vg,n)

~~mango gel, passionfruit & mango salsa, coconut brittle~~ £7.75

Peanut Butter Parfait (n)

~~malteser cookie crumb, whipped yoghurt, pickled strawberries~~ £7.50

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)

~~ask for flavours~~ £6.50

Affogato (v)

~~scoop of vanilla ice cream, espresso shot & biscootti~~ £5.50
add Pedro Ximénez + £1.00 | Baileys + £2.00 | Amaretto + £2.00

Selection of British Cheeses (v)

~~3 Cheeses £10.00 / 4 Cheeses £12.00 Cambridge Blue, Godminster Cheddar, Driftwood Goat's, Sussex Brie.~~

~~Served with grapes, celery & biscuits (set lunch menu - 2 cheese selection)~~

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar
100ml £7.50 / Bt. £32.00 (500ml)

~~Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.~~

Banyuls Traditionnel Robert Pages AOC VdN
100ml £9.50 / Bt. £62.50

~~90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls-sweet, complex and marvellous. Served chilled.~~

Maury Rouge, Domaine des Soulanes, Maury AOC
100ml £9.00/ Bt. £59.50

~~From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.~~

COGNACS, ARMAGNACS & WHISKIES

VS Classic Cognac £4.20

Whiskies -

VSOP Grande Champagne Cognac £5.50

GlenDronach 8yr (Highland) £5.00

Auchentoshan (Lowland) £5.00

VSOP Armagnac £4.00

Benromach 10yr Speyside £5.00

Buffalo Trace Bourbon £4.00

Talisker Island £5.00

