

Gluten Free Menu

Nibbles

Honey & Chilli Nuts £5

Marinated Olives £5

Starters

Garden Pea & Mint velouté £9

Lemon crème fraiche, tin loaf

Heritage Tomato Salad £10

Burrata, Yorkshire oil dressing, charred peach

North Atlantic Prawn Cocktail £12

Compressed cucumber, mixed leaved, marie rose dressing, cucumber sorbet, lemon & dill oil

Beef Carpaccio £13

Bone marrow hollandaise, pickled shallot, garden herbs

Pan Seared Scallop £17

Romesco risotto, compressed apple, herb oil

Mains

Pan Seared Stone Bass £27

Courgette spaghetti, pesto & lemon beurre blanc

Beef Bourguignon £28

Braised ox cheek, carrot puree, wild mushroom, pancetta, bone marrow mash

Roast Chicken Ballotine £25

Stuffed with herbs & garlic, sweetcorn puree, charred sweetcorn

Sweet Pea & Mint Ravioli £19

Pea puree, charred gem, toasted pine nut, lemon & Gran Levanto

10oz Rib Eye £34

Chunky chips, charred Roscoff onion, watercress salad

8oz Sirloin £32

Chunky chips, charred Roscoff onion, watercress salad

6oz Fillet £35

Chunky chips, charred Roscoff onion, watercress salad

Celeriac Steak £22

Hazelnut romesco, BBQ leeks, herb oil, micro salad

All sauces £3

Peppercorn

Red Wine & Thyme

Bone Marrow Hollandaise

Hazelnut Romesco