



# GLUTEN FREE À LA CARTE MENU

## STARTERS

### SLOW COOKED CRISPY PANCETTA

Pineapple | Hens Egg | Shallots

£8.00

### MONKFISH TAIL

Tartare Emulsion | Peas | Potato & Scraps

£9.00

### CORNISH CRAB & SMOKED SALMON TIAN

Yuzu Crème Fraiche | Cucumber | Pickled Samphire | Yuzu Gel

£8.50

### CASHEW HUMMUS & MARINATED VEGETABLES

Curry Oil | Torshi Liteh | Baked Feta

£7.50

### DUCK BREAST

Date Puree | Almond & Pumpkin Seed | Leeks | White Turnip & Asparagus | Sherry Vinegar

£8.00

### CARROT & KAFFIR LIME VELOUTE

Tempura Corn | Lemon Grass Oil

£7.00

## MAINS

### DILL BAKED COD

Dill Butter | Olive Puree | Glazed Chicory | Cavolo Nero Crisps | Crushed New Season Potatoes | Chive Oil

£18.50

### BREAST OF CHICKEN

Pasta Rolls | Mushroom | Pancetta | Parsley | Parmesan

£19.00

### CHARRED TERIYAKI SALMON FILLET

Peas | Sesame Cracker | Ginger Cream | Rice Noodles

£21.00

### LOIN OF SALT MARSH LAMB

Pine Nut & Lamb Fritter | Aubergine Ketchup | Polenta Fondant | Spring Greens

£22.50

### SPICED VEGETABLE PAKORA

Curried Cauliflower & Potato | Toasted Cashews | Mango | Korma Foam

£17.50

### MARKET FISH

£ Market Price

*Please Ask Your Server*

### FILLET MIGNON

Crispy BBQ Brisket | Smoked Shallot & Potato | Mustard Caviar | Roasted Pepper | Jalapeño

£24.00

Allergen Advice: Please inform us if a person in your party has a food allergy. Our staff will advise you of the ingredients within a dish or as our food is freshly prepared on the premises, the chefs will be able to tailor a dish to meet your requirements



## GLUTEN FREE FROM THE GRILL

ALL STEAKS ARE 35 DAY DRY AGE CUMBRIAN BEEF,  
COOKED JUST THE WAY YOU LIKE IT.

RUMP STEAK	150G/6OZ	£17.00
	250G/10OZ	£22.00
RIBEYE STEAK	150G/6OZ	£22.00
	250G/10OZ	£25.00
SIRLOIN STEAK	150G/6OZ	£23.00
	250G/10OZ	£27.00

ALL OUR STEAKS ARE SERVED WITH STEAK GARNISH,  
SALAD AND YOUR CHOICE OF SAUCE.

### SAUCES

Red Wine Jus | Café du Paris | Salsa Verdi | Béarnaise | Peppercorn | Smoked Butter

### SIDES £3.50

Triple Cooked Chips | Aspen Fries | Seasonal Vegetables | Mixed Leaf Salad



Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

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### DESSERTS

**BERGAMOT PANACOTTA**  
Hibiscus Tea | Meringue | Basil  
*£7.00*

**WHITE CHOCOLATE & HAZELNUT ROULADE**  
Espresso Ice Cream  
*£7.50*

**MILK CHOCOLATE MELTING PUDDING**  
Salted Caramel | Hazelnut Ice Cream  
(15 min wait)  
*£9.00*

**BAKED VANILLA CHEESECAKE**  
Blueberry | White Chocolate  
*£7.00*

**CARROT CAKE**  
Candied Carrot | Carrot Purée | Walnuts | Cinnamon Mascarpone | Tarragon Ice Cream  
*£7.00*

**A SELECTION OF BRITISH AND CONTINENTAL CHEESES**  
Fruit Chutney | Grapes | Crackers | Fruit Cake | Quince  
*£10.00*



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# GLUTEN FREE CHILDRENS MENU

(FOR CHILDREN 12 YEARS & UNDER)

## MAINS

### BREAST OF CHICKEN

Mash Potato | Vegetables | Gravy

### PASTA BOLOGNESE

Grated Cheese

### BATTERED FISH

Chunky Chips | Peas

### CHICKEN GOUJONS

Chunky Chips | Salad

## DESSERTS

### CHOCOLATE BROWNIE

Ice Cream

### ICE CREAM

### STICKY TOFFEE PUDDING

Ice Cream | Sticky Toffee Sauce

**2 COURSE LUNCH £12.00**

**MONDAY - SUNDAY 12PM - 2.30PM / 6PM - 9.30PM**

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