

non-gluten menu

Brunch All day. Every day.

Full English 13.25

Smoked streaky bacon, St. Ewe crispy fried free-range egg, slow-roasted tomato, flat mushroom, Koffmann's tater tots, baked beans, toasted non-gluten bread, butter

Halloumi Breakfast v 13.25

Halloumi, poached St. Ewe free-range egg, smashed avocado, Koffmann's tater tots, hollandaise, toasted seven seeds, toasted non-gluten bread, butter

Toastie

Grilled Cheese v 8.25

Toasted non-gluten bread, Barber's Cheddar cheese, St. Ewe crispy fried free-range egg

+ Chorizo 2.25

Smashed Avocado

Toast vE 10.00

Smashed avocado, red chilli, Asian sweet chilli drizzle, toasted non-gluten bread

+ St. Ewe Poached Free-Range Egg v 1.75

St. Ewe Scrambled Eggs on Toast v 9.25

Toasted non-gluten bread

+ Maple-Glazed Smoked Streaky Bacon 2.00

+ Halloumi v 4.00

+ Severn & Wye Smoked Salmon 5.00

+ Truffled Oyster Mushrooms vE 4.00

Add ons

Eggs Benedict 9.75

Smoked streaky bacon, poached St. Ewe free-range eggs, hollandaise on non-gluten bun

Eggs Royale 11.00

Severn & Wye smoked salmon, poached St. Ewe free-range eggs, hollandaise on non-gluten bun

Smoked Salmon & Avocado Bowl 15.25

Severn & Wye smoked salmon, baby spinach, poached St. Ewe egg, slow-roasted tomato, Koffmann's tater tots

Brunch Sides

Koffmann's Tater Tots vE 4.50

Koffmann's Truffle & Parmesan Tater Tots v 5.00

Sandwiches

Non-gluten bread served warm and buttered with garlic & parsley butter. Served with a mug of Maldon sea-salted fries

AHT v 9.75

Smashed avocado, halloumi slices, sun-blushed tomato tapenade, shredded gem lettuce

Chicken & Avocado 10.25

BBQ spiced crispy buttermilk chicken thigh, smashed avocado, shredded gem lettuce, garlic mayonnaise

Chicken Shawarma 10.25

Spiced chicken shawarma, chickpea hummus, rainbow 'slaw mix, dill pickles, shredded gem lettuce

Flat Iron Steak 15.25

Spiced chermoula pesto, baby spinach

Crispy Oyster Mushroom vE 9.25

Sticky Asian sweet chilli sauce, baby spinach

v Suitable for vegetarians
vE Suitable for vegans
vEA Vegan option available

Grazing & Sharing

Boscaiola Green Olives vE 5.25

Mr Filbert's Salt-Crusted Peanuts vE 5.00

Tapas

3 for 20.00 | 6 for 35.00

Padron Peppers vE 7.00

Maldon sea salt

Baked Feta v 8.25

Honey drizzle, smashed pistachios, baked garlic butter non-gluten bread

Halloumi Chips v 8.50

Hot maple drizzle, pomegranate seeds

Italian Burrata v 10.25

Spiced chermoula pesto, toasted pine nuts, baked garlic butter non-gluten bread

Crispy BBQ Chicken Thighs 8.50

Smoky BBQ sauce, honey drizzle

Chorizo Picante 9.00

Red wine & honey glaze, baked garlic butter non-gluten bread

Chickpea Hummus vEA 8.00

Marinated carrot ribbons, roasted chickpeas, smoked paprika, olive oil, baked garlic butter non-gluten bread

Popcorn Oyster

Mushrooms vE 8.00

Sticky Asian sweet chilli sauce

Triple-Cooked Chips vE 4.50

Koffmann's Tater Tots vE 4.50

Koffmann's Truffle & Parmesan Tater Tots v 5.00

Maldon Sea-Salted Fries vE 4.50

Tenderstem Broccoli & Spinach vE 4.25

Truffle & Parmesan Fries v 4.75

Sides

Main Plates

Plant-Based Burger **VE** 16.50
Non-gluten burger bun, shredded gem lettuce, dill pickle, pink onion pickles, rainbow 'slaw, Maldon sea-salted fries

6oz British Beef Burger 17.25
Non-gluten burger bun, Emmental cheese, smoky jam, shredded gem lettuce, dill pickle, pink onion pickles, Maldon sea-salted fries
+ Maple-Glazed Smoked Streaky Bacon 1.75

Crispy Buttermilk Chicken Burger 17.00
Buttermilk marinated chicken thigh, non-gluten burger bun, Emmental cheese, smoky BBQ sauce, rainbow 'slaw, shredded gem lettuce, dill pickle, pink onion pickles, Maldon sea-salted fries

7oz Flat Iron Steak & Frites 17.25
Spiced chermoula pesto, Maldon sea-salted fries, mini chopped salad
+ Creamy Peppercorn Sauce **V** 1.75

Asian Chicken Skewer 17.25
Chicken breast skewer, sticky Asian sweet chilli glaze, brown rice, tenderstem broccoli, honey drizzle, coriander

Bowls & Salads

Chicken Shawarma Bowl 17.00
Chickpea hummus, smoked paprika chickpeas, dill pickles, brown rice, rainbow 'slaw mix, pomegranate seeds, tahini dressing

Korean Mushroom Bowl **VE** 16.75
Sticky Asian sweet chilli sauce, crispy oyster mushrooms, brown rice, dill pickles, marinated carrot

Cajun Salmon Bowl 18.00
Cajun marinated salmon bites, tenderstem broccoli, wilted spinach, brown rice, avocado, tahini dressing

Chopped Salad **VE** 11.00
Diced cucumber, tomato, red onion & red pepper, shredded gem lettuce, baby spinach, quinoa, pomegranate seeds, pink pickled onions, lemon olive oil

+ Feta **V** 4.00
+ Halloumi **V** 4.00
+ Chicken Breast Skewer 4.00
+ Cajun Salmon Bites 6.50

Our best kept secret? A Sunday ritual to savour.

Sunday Roasts

Our Sunday roasts are all freshly prepared and served with Maris Piper roast potatoes, buttered tenderstem broccoli, roasted carrots, wilted spinach and rich roast gravy

Beef Topside 19.00

Half-Roast Chicken 17.00

Sweet Potato & Chestnut Loaf **V/VEA** 15.50

Sunday Sides

Barber's Cheddar Roasted Cauliflower Cheese **V** 3.75

Pizza *Non-gluten base, brushed with garlic & parsley butter and stone baked to perfection* **VEA**

+ Top your pizza with a whole Italian burrata **V** 5.75

Margherita **V/VEA** 11.75
Tomato base sauce, fior di latte mozzarella, rocket

Broccoli **V** 16.25
Tomato base sauce, fior di latte mozzarella, tenderstem broccoli, chermoula pesto, toasted pine nuts, Parmesan, rocket

Boscaiola **V** 13.75
Tomato base sauce, fior di latte mozzarella, feta pieces, sun-blushed tomato tapenade, Boscaiola green olives, olive oil, rocket

Salami Milano 13.75
Tomato base sauce, smoked mozzarella cheese, cured Italian salami, Boscaiola green olives, oyster mushrooms, artichoke, baby spinach

Truffle Funghi **V** 15.50
White base sauce, smoked mozzarella cheese, truffle oil, oyster mushrooms, toasted pine nuts, rocket

Casa Pepperoni 15.75
Tomato base sauce, fior di latte mozzarella, pepperoni sausage, rocket

Parmigiana **V/VEA** 14.50
Tomato base sauce, fior di latte mozzarella, roasted aubergine, sun-blushed tomato tapenade, Parmesan, rocket

Calabrian Hot 15.25
Tomato base sauce, fior di latte mozzarella, 'Nduja, red chilli, chorizo picante, rocket

Terzetto 16.75
Tomato base sauce, fior di latte mozzarella, cured Italian salami, chorizo picante, pepperoni sausage, Roquito pepper, rocket

Desserts

Warm Chocolate Brownie **V** 7.00
Clotted cream ice cream, Belgian chocolate sauce

Banoffee Roulade **V** 8.25
Meringue, frozen banana cream, Dulce de leche toffee sauce, toffee fudge pieces, pouring cream

Sticky Toffee Pudding **V** 7.75
Clotted cream ice cream, caramelised pecans

Luxury Ice Cream **VEA** 6.75
Choose 3 scoops from:
• **Clotted cream**
• **Berry cherry**
• **Arabica coffee**

Coffee & Mini Dessert **V** 7.25
Your choice of coffee and one of the below mini desserts:
• **Mini Sticky Toffee Pudding** **V**
• **Mini Brownie Chunks** **V**

V Suitable for vegetarians **VE** Suitable for vegans **VEA** Vegan option available

Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000 kcal a day.

Allergen Information

If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind.

All prices include VAT. Service is not included. All tips are retained by the grateful team.



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