



# non-gluten menu



V - Vegetarian VA - Vegetarian option available VE - Vegan VEA - Vegan option available NGA - Non-gluten option available

Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this. 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. Please speak to our team for more information. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information.

Adults need around 2000 kcal a day. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill.



Scan here for  
allergen and  
nutritional  
information

## for the table

**Lemon & Thyme Marinated Boscaiola Olives** VE 5.25

**Zucchini Spears** VEA 6.00

Crispy batter, Maldon sea salt, lemon & mint yoghurt

*Perfect with a dip...*

**Sun-Blushed Tomato Hummus** VE 3.75

**Whipped Feta & Hot Honey** V 3.75

**Whipped Lemon Ricotta** V 3.75

## starters

**Soup of the Day** 8.25

Ask our team for today's soup of the day

**Heritage Tomato & Avocado Bruschetta** VE 9.25

Toasted non-gluten bread, smashed avocado, marinated heritage tomatoes, pink pickled onions, pine nuts, fresh basil

*Perfect with Italian Burrata* V 7.50

**Josper-Grilled Black Tiger Prawns** 12.50

Five shell on black tiger prawns, red chilli & confit garlic butter

**Torn Burrata** VA 9.50

Crispy prosciutto, basil oil, non-gluten bread

**Halloumi Fries** V 8.75

Lemon & mint yoghurt, honey, chilli flakes

**Crispy Buttermilk Chicken Thighs** 9.00

Honey glaze, BBQ sauce, crispy beer onions

**Glazed Goat's Cheese Salad** V 9.75

Salt-roasted baby beets, toasted hazelnuts, watercress, chive & dill salad, first-pressed olive oil

## home comforts

**British 6oz Burger** 19.00

Non-gluten bun, gem lettuce, dill pickle, pink pickled onions, Cheddar cheese, sticky onions, smoky jam, Bloody Mary burger sauce, Koffmann's thick-cut chips

*Perfect with...*

**Extra 6oz Beef Patty** 4.00

**Smoked Back Bacon** 2.00

**Crispy Buttermilk Chicken Burger** 19.00

BBQ spiced buttermilk chicken thigh, non-gluten bun, chipotle mayo, gem lettuce, dill pickle, pink pickled onions, Koffmann's thick-cut chips

**Corn-Fed Chicken Supreme** 21.00

Prosciutto, buttered green beans, rosemary roasted Parmentier potatoes, truffle cream

**Slow-Roasted Lamb Henry Shoulder** 28.00

Rosemary roasted Parmentier potatoes, buttered green beans, asparagus & British garden peas, minted caper relish, rich red wine jus

**Maple & Grain Mustard Glazed Ham** 19.50

Roasted pineapple wedge, crispy fried free-range egg, Koffmann's thick cut chips, Traclements piccalilli

**Slow-Roasted Pork Belly Medallion** 19.75

Koffmann's gratin potatoes, Granny Smith green apple, fennel & red onion salad, grain mustard cream sauce

**Pan-Seared Duck Breast** 24.00

Rosemary roasted Parmentier potatoes, creamed smoked streaky bacon, British peas & shredded gem lettuce, redcurrant jus

**Buttermilk Chicken Milanese** 20.50

Koffmann's skin-on fries, creamy Diane sauce, rocket, baby leaf & Parmesan salad, first-pressed olive oil

## sides

**Koffmann's Thick-Cut Chips** VE 5.25

**Koffmann's Skin-On Fries** VE 5.25

**'Nduja & Parmesan Fries** 7.25

**Truffle & Parmesan Fries** V 6.75

**Heritage Tomato & Mozzarella Salad** V 7.75

Fresh basil, Maldon sea salt, basil oil

**Rocket, Baby Leaf & Parmesan Salad** V 4.75

Balsamic & maple dressing

**Buttered Green Beans, Asparagus & British Garden Peas** V 4.75

## josper grill

Grilled to perfection on our Josper - a Barcelona-born grill that seals in bold, smoky flavour at 350°C over glowing coals.

**10oz Yorkshire Ribeye Steak** 33.00

**8oz Yorkshire Rump Steak** 24.00

**7oz Flat Iron Steak** 18.00

All served with confit garlic butter, Koffmann's thick-cut chips, rocket, baby leaf & Parmesan salad, maple & balsamic dressing

*Perfect with...*

**Garlic King Prawns** 5.50

Six king prawns cooked in garlic butter

**Creamy Diane Sauce** 3.00 **Béarnaise Sauce** V 3.00

**Creamy Peppercorn Sauce** V 3.00

## pasta & risotto

**Non-Gluten Penne & Blade of Beef Ragù** 19.00

Rich tomato & red wine slow-braised blade of beef ragù, Parmesan

**Non-Gluten Penne Vegano Zucchini** VE 15.75

Plant-based feta, roasted courgettes, mint, flat parsley, pine nuts, pomegranate, lemon

**Creamy Smoked Salmon & Prawn Non-Gluten Penne** 18.25

Severn & Wye smoked salmon and king prawns, creamy white wine sauce, roasted courgette, lemon

**Salt-Roasted Beetroot Risotto** VE 18.00

Salt-roasted baby beets, crispy cavolo nero

*Perfect with...*

**Glazed Goat's Cheese** V 3.25

**Josper Grilled Chicken Breast** 3.75

**Garlic King Prawns** 5.50

Six king prawns cooked in garlic butter

**Grilled Halloumi** V 3.50

## salads

**Signature Chicken Caesar Salad** 18.25

Josper-grilled chicken breast, soft-boiled free-range egg, salted anchovies, crispy smoked pancetta, gem lettuce, Parmesan, Caesar dressing

**Prosciutto & Grilled Peach Salad** VA 19.50

Torn mozzarella, toasted hazelnuts, rocket & baby leaf, fried rosemary, lemon oil

**Asparagus & British Pea Warm Salad** V 15.75

Pressed & roasted baby potato, mint, watercress, lemon, Parmesan, soft-boiled free-range egg

*Perfect with...*

**Glazed Goat's Cheese** V 3.25

**Josper Grilled Chicken Breast** 3.75

**Garlic King Prawns** 5.50

Six king prawns cooked in garlic butter

**Grilled Halloumi** V 3.50

## desserts

**Orange & Passion Fruit Cheesecake** VEA 8.50

Passion fruit purée, clotted cream gelato

**Sticky Toffee Pudding** V 9.00

Caramelised pecans, honeycomb & caramel gelato

**White Chocolate Crème Brûlée** V 9.00

Raspberry compote, caramelised sugar top

**Strawberry & Elderflower Eton Mess** V 9.25

Meringue, vanilla cream, strawberry purée, mint

**Gelato & Sorbets** V 8.00

Choose 3 scoops from the below selection:

**Wild Strawberry Gelato** V

**Clotted Cream Gelato** V

**Chocolate Chunk Gelato** V

**Honeycomb & Caramel Gelato** V

**Blackcurrant Sorbet** VE

**Plant-Based Vanilla Ice Cream** VE

**Coffee & Mini Dessert** 7.50

**Mini Strawberry & Elderflower Eton Mess** V

**Mini White Chocolate Crème Brûlée** V

**Cocktail & Mini Dessert** 12.25

Choose from one of the desserts above, plus...

**Pornstar Martini, Espresso Martini or Bramble**