



# GLUTEN-FREE MENU

*As our kitchen and fryers contain gluten, we cannot guarantee any dish to be totally free-from.*

## APÉRITIFS

- Champagne Piper-Heidsieck Cuvée Brut NV, France 9.50
- Aperol Spritz 8.25
- Kir Royale 10.00
- No. 1 Rosé, Domaine Pey Blanc 2019, Provence 8.00

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## DELI PLATES

*Great for sharing over a drink while you decide.*

- Gluten-free Bread & Garlic Butter 4.50 **v**
- Nocerella, Gaeta & Cerignola Olives 3.75
- Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 4.50
- Dorset Red Post Salami 5.00
- Padron Peppers, Sea Salt 5.75

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## STARTERS

- Wasabi-cured Salmon, Pickled Mooli & Ginger, Toasted Sesame 9.25
- Today's Spring Soup - See Blackboard 6.00 **v**
- Baked Somerset Camembert, Truffle Honey, Walnut Crust & Gluten-free Toast 8.25 **v**
- Pan-fried Native Scallops, Watercress & Tartare Hollandaise 12.00

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## MAINS

- Miso-glazed Cod, Black Rice, Choy Sum, Lime, Chilli & Coriander 19.50
- Free-range Roast Chicken Supreme, Sticky Garlic Greens & New Potatoes 16.50
- Aubergine, Pineapple & Coconut Malay Curry, Hot Green Chutney & Basmati Rice 14.75
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- Merrifield Duck Breast, Braised Chicory, New Potatoes, Green Peppercorn & Orange Sauce 23.50

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## GRILL

*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties. Steaks served with New Potatoes & Rocket.*

- 8oz Rump Cap 19.95
- 10oz Rib Eye 27.50
- Add Béarnaise or Peppercorn Sauce 1.75

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## SIDES

- Buttered New Potatoes 4.00 **v**
- Green Salad, Soft Herbs, Toasted Seeds & Chardonnay Vinaigrette 4.25
- Sticky Garlic Greens 4.00 **v**

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## PUDS & BRITISH CHEESES

- Crème Brûlée 6.25 **v**
- Mango & Pineapple Eton Mess, Coconut Cream 7.00
- Salcombe Dairy Ice Creams & Sorbets 5.95 **v**
- (Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)*
- Our British cheeses change with the season & are all served ripe & ready with chutney, apple & gluten-free bread
- Choose from: Baron Bigod | Blanche | Lady Mary | Rutland Red | Beauvale
- All five cheeses 12.50 | Any three cheeses 7.50 | A single smidgen of cheese 3.75

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**v Vegetarian dishes** **Vegan dishes** We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.