

# GLUTEN-FREE MENU

As our kitchens and fryers contain gluten, and dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.

# **APÉRITIFS**

Nyetimber Classic Cuvée 10.00 Champagne Piper-Heidsieck 9.50 Negroni 9.50 Aperol Spritz 8.50

## SMALL PLATES

Great for sharing over a drink while you decide.

Nocellara, Gaeta & Cerignola Olives 3.95 

Jamón Serrano, Salchichón & Chorizo 5.95

Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 5.25

## STARTERS

Today's Summer Soup, Gluten-free Bread - See Blackboard 6.25 V
Garlic & Paprika King Prawns, Roast Tomatoes, Gluten-free Toast 9.95
Hand-picked Devon Crab & Poached Salmon Salad 12.25
Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 7.25 / 13.25

#### MAINS

Free-range Chicken Supreme, Chorizo, Butter Beans & Tomato 19.50
Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
Jimmy Butler's Pork Belly, Champ Mash, Crackling, Peas, Courgettes & Beans 19.00
Satay Aubergine, Sautéed Spinach, Ginger & Coriander Slaw 15.25
Miso-glazed Cod, Black Rice, Choi Sum, Lime, Chilli & Coriander 22.50

#### GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day 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

80z Rump Cap Steak 21.50 120z Sirloin on the Bone 29.50 Add Béarnaise or Peppercorn Sauce 2.25

#### SIDES

Peas, Courgettes, Beans, Lemon & Olive Oil 4.00 Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 Isle of Wight Tomato Salad 4.75 Buttered New Potatoes 4.00 V

#### PUDS & BRITISH CHEESES

Pavlova - English Raspberries, Passion Fruit Curd  $\,$  8.00  $\,$  V Lemon Posset, White Chocolate  $\,$  7.50  $\,$  V

Jude's Ice Cream & Sorbet 6.50 V

(Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate, Lemon or Raspberry Sorbet)

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Toast Choose from: Baron Bigod | Luna Goats v | Baby Baronet | Pitchfork Cheddar | Beauvale Blue

All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

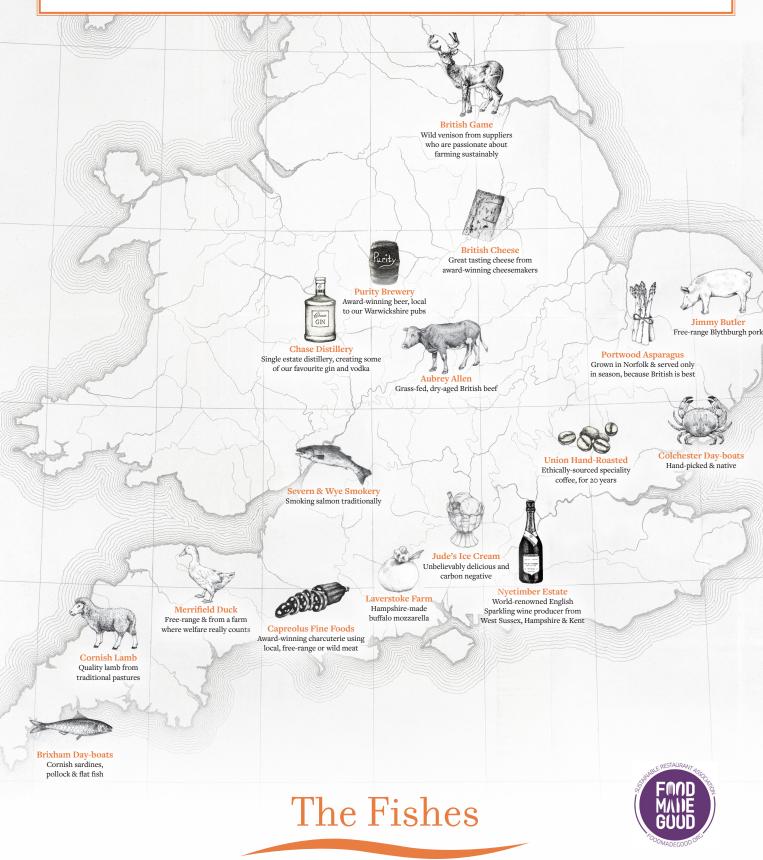
v Vegetarian Ingredients — Segan Ingredients — Please note - some items may be cooked in multi-purpose fryers.

#### WE ALWAYS SERVE THE GOOD STUFF

Naturally, since it's what we want to eat and drink ourselves. We enjoy long relationships with our food and drink suppliers because we have always sought out producers who feel the same way.

With thanks to some of our favourites.

www.makinglifepeachy.com





We're proud members of The Sustainable Restaurant Association, accelerating environmental change within hospitality. Our coveted Three Star Accreditation makes us best in class.