



## Gluten Free Menu

### Refreshers

British Royale or Aperol Spritz ...  
the perfectly refreshing start to your meal

### Nibbles

Charred cauliflower in a hot chilli sauce - vg 4.95

### To Start

Smoked fish duo of trout and mackerel with a cucumber salad and squid ink mayonnaise - 8.95

Baked honey feta on a warm potato, black olive and roasted pepper salad with basil oil - v 6.95

Confit duck bonbons with pea purée and charred clementine - 8.25

Sharer of smoked salmon, tiger prawns, salt & pepper squid, beer battered fish goujons, tartare sauce & lemon - 18.95

### To Follow

Braised short rib of beef with parmesan and mustard mash, roasted heritage carrots and wild mushroom jus - 19.50

Grilled halibut with salmon gravadlax on creamed cabbage with crispy pancetta - 19.95

Meatless Farm burger, avocado, spinach, tomato, beetroot & horseradish relish, crispy dill pickle and fries - vg 13.50

Confit duck leg with dauphinoise potatoes, roasted root vegetables and a port, cherry & thyme sauce - 16.50

Catch of the day in a Wadworth 6X Gold beer batter served with mushy peas, chips and tartare sauce - 14.95 / 9.95

Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips - 13.50

Room for a little more?

Try our sides dishes...

Roasted root vegetables - v 4.00

Wadworth 6X Gold battered onion rings - v 4.00

Honey and thyme roasted carrots - v 4.00

Cheesy chips - v 4.50

Chips - v 4.00

Skinny fries - v 4.00

### To Finish

Coffee panna cotta with hazelnut praline - 6.95

Gin and rhubarb cheesecake with ginger ice-cream - v 6.95

Selection of British cheeses with oatcakes, celery and quince jelly - 9.50