

while you wait .....

**GARLIC MARINATED MIXED OLIVES (VE) 3.25**

aperitif .....

**GLASS OF PROSECCO 6.45      APEROL SPRITZ 7.65**

**PINKSTER ROYALE 7.45**  
PINKSTER RASPBERRY LIQUEUR,  
PROSECCO



*seriously relaxed dining  
non-gluten menu*

starters & sharers .....

**PRAWN COCKTAIL 7.00**

PAPRIKA MARIE ROSE SAUCE, TOMATO,  
CUCUMBER, GEM, LEMON,  
NON-GLUTEN BREAD, BUTTER

**POSH WHITEBAIT 6.75**

SMOKED PAPRIKA, CRISPY KALE, HOMEMADE  
TARTARE SAUCE, LEMON

**BEETROOT HUMMUS (V) 6.25**

OLIVE OIL, CORIANDER, WARM  
NON-GLUTEN BREAD

**STILTON MUSHROOMS (V) 6.25**

FLAT & CUP MUSHROOMS, PARSLEY,  
STILTON CREAM SAUCE

**BAKED CHORIZO 6.25**

HONEY, CIDER

**PRAWNS PIL PIL 6.25**

CHILLI, GARLIC & PARSLEY BUTTER  
LEMON

**HALLOUMI CHIPS (V) 6.25**

MALDON SEA SALT, SWEET CHILLI  
MAYONNAISE

mains .....

**WILD MUSHROOM & LEEK CHICKEN SUPREME 13.95**

PAN-SEARED CHICKEN, CREAMY MASH, TENDERSTEM BROCCOLI, WILD MUSHROOM & LEEK CREAM SAUCE

**PAN-SEARED HADDOCK FILLET 13.95**

PARSLEY, LEMON & CAPER BUTTER SAUCE, GARLIC-ROASTED NEW POTATOES, TENDERSTEM BROCCOLI, CRISPY KALE, LEMON

**WAGYU BURGER 14.95**

BLACK BOMBER CHEDDAR, NON-GLUTEN SEEDED BUN, TOMATO, GHERKIN, BURGER RELISH, TRIPLE-COOKED CHIPS

**WINTER SALAD (VE) 9.95**

TENDERSTEM BROCCOLI, KALE, ROOT VEGETABLES, QUINOA, BABY SPINACH, POMEGRANATE, TOASTED SEEDS, LEMON, OLIVE OIL  
WITH GRILLED HALLOUMI 12.45 / GRILLED CHICKEN 13.25 / GRILLED SEA BASS 13.75

**QUINOA & SUN-BLUSHED TOMATO RISOTTO (VE) 9.95**

ROASTED VEGETABLES, HERB OIL

WITH GRILLED HALLOUMI 12.45 / GRILLED CHICKEN 13.25 / GRILLED SEA BASS 13.75

**GRILLED SEA BASS 12.95**

QUINOA STIR-FRY, LEMON, OLIVE OIL & HERB DRESSING

**CHEESE & BACON BURGER 12.95**

NON-GLUTEN SEEDED BUN, TOMATO, GHERKIN, GEM, BURGER RELISH, TRIPLE-COOKED CHIPS

**CHICKEN & BACON STACK 12.25**

NON-GLUTEN SEEDED BUN, EMMENTAL, TOMATO, GHERKIN, GEM, BBQ SAUCE, TRIPLE-COOKED CHIPS

**SIRLOIN STEAK 8oz 19.95**

GRASS-FED, 28 DAYS MATURED, FLAT MUSHROOM, WATERCRESS, ROASTED PLUM TOMATO, TRIPLE-COOKED CHIPS

ADD A SAUCE: BEARNAISE, STILTON & MUSHROOM OR PEPPERCORN 1.50

desserts .....

**WINTER BERRY MESS (V) 6.00**

CRUSHED MERINGUE, RASPBERRY  
COULIS, MINT

**CRÈME BRÛLÉE (V) 6.00**

CARAMELISED SUGAR, TOASTED  
PISTACHIO & ALMOND CRUMB

**SORBET (VE) 5.50**

GREEN APPLE OR BLOOD ORANGE

**CHOCOLATE BROWNIE (V) 6.00**

HOT CHOCOLATE SAUCE, VANILLA  
ICE CREAM

**DAIRY ICE CREAM (V) 5.50**

THREE SCOOPS: HONEYCOMB,  
INDULGENT VANILLA, STRAWBERRY OR  
CHOCOLATE

**COFFEE & MINI DESSERT (V) 4.95**

SALTED CARAMEL CHOCOLATE BROWNIE,  
WINTER BERRY MESS OR CRÈME BRÛLÉE WITH  
TOASTED PISTACHIO & ALMOND CRUMB

**FRESHLY COOKED SUNDAY ROASTS AVAILABLE – BOOK NOW TO AVOID DISAPPOINTMENT**

(V) SUITABLE FOR VEGETARIANS. (VE) SUITABLE FOR VEGANS. 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. OUR KITCHENS CONTAIN MANY INGREDIENTS AND SO WE CANNOT GUARANTEE THE TOTAL ABSENCE OF NUTS, GLUTEN OR OTHER ALLERGENS. A FULL LIST OF ALLERGENS IN EACH DISH IS AVAILABLE FOR YOUR PEACE OF MIND. ALL PRICES INCLUDE V.A.T.