



GLUTEN-FREE

Starters

FRENCH ONION SOUP £6

PORK & VENISON PATE Farmhouse style, Tomato Chutney,
Gluten Free Toast £7

SEARED PIGEON BREAST Pancetta, Radicchio, Sherry
Vinaigrette £9

Crustacea

PRAWN & CRAYFISH COCKTAIL Paprika Marie Rose £8

BAKED QUEENIE SCALLOPS Garlic & Parsley Butter,
Cheddar & Gruyère (WITH NO CRUST)

Starter £9 / Main Course with Potatoes of your choice £15

Winter Specials

MOULES MARINIÈRES Steamed Shetland Mussels, White Wine, Garlic, Cream
Starter £8 / Main course with Potatoes of your choice £12

SEABASS FILLET Celeriac Puree, Spinach, Lemon & Chive Beurre Blanc £19

Mains

SLOW COOKED BEEF FEATHERBLADE Mash, Shallots, Root
Vegetables, Bourguignon Sauce £17

GRILLED YORKSHIRE PORK LOIN CHOP Bubble & Squeak,
Seasonal Greens, Apple Sauce £14

GOURMET BURGER Gluten-Free Roll, Cheddar Cheese &
Bacon, Ox Slaw & Potatoes of your choice £14

ROAST DUCK BREAST Dauphinoise Potatoes, Sticky Red
Cabbage, Cherry Reduction £19

♥ **" BE GOOD TO YOURSELF"** If you would like any of our
grills or main courses with steamed vegetables or salad...
please ask

Char Grill

100Z RIBEYE STEAK £26

*Mushroom, Tomato, House Salad,
Potatoes of your choice*



PRIME FILLET OF BEEF CHATEAUBRIAND £60

For two to share

*All Steaks served with Mushroom, Tomato, House Salad,
Potatoes of your choice
Choice of Sauces – Peppercorn, Béarnaise or Yorkshire Blue*

Sides £3

All our main courses are served complete, but if you would like
to add extra sides...
Potatoes of your choice
Tomato & Shallot Salad
Seasonal Vegetables

*If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
All our food is prepared to order so we strive to satisfy all dietary requirements.
A discretionary 10% service charge will be added to all tables of 10 or more.*