



FOUR COURSE GLUTEN FREE £40.00

Amuse Bouche

Starters

Chef's Choice Soup

Dressed Caesar Salad

Parmesan, ciabatta wafers

Risotto

chefs choice

Gluten Free "Sourdough"

heritage tomatoes, feta, olives, micro basil

Mains

9oz Ribeye Steak

balsamic cherry tomatoes, roasted flat mushroom, chunky chips, garlic & thyme butter

(£3.95 steak supplement charge)

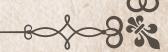
Roasted Pork fillet

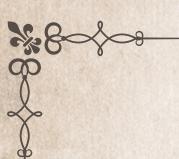
romesco sauce, crispy new potatoes, tenderstem broccoli, feta

Roasted Market Fish

peas à la française, crispy potatoes, pancetta & dill oil











Lemon Tart
raspberry sorbet

Chocolate Caramel Tart clotted cream ice cream

Chocolate Orange Tart clotted cream ice cream

Selection of fine cheeses celery, ruby grapes & chutney



## Extra Cheese Course - £9.00 per person

## **Individually Priced Dishes**



STARTERS £9.00 **MAINS** 

**DESSERT** 

£24.00

£9.00

**Disclaimer:** please be aware our food may contain or come into contact with common allergens. We take care in making sure cross-contamination with allergens does not occur, however we cannot give 100% guarantee with allergens on the premises.

Please speak to a member of staff for more information

