

GLUTEN FREE

NOCELLARA OLIVES £6

World class olives served chilled.

MAPLE & THYME ROASTED NUTS £4.5

Roasted nuts with maple syrup & paprika

PICKLES & PRESERVES £6

A selection of seasonal pickled, brined and preserved produce.

WASABI PEAS £4

A fragrant spiced snack

BAKED CAMEMBERT £16

Baked camembert, maple & olive oil, caramelised onion chutney, crispy rosemary & toasted gluten free bread.

Sharing Plates

We recommend 3 - 4 dishes per person, order to share

CIABATTA & HOUSE PICCALILLI £6

Our house piccalilli & herby butter served with warm gluten free ciabatta.

LOADED FLATBREAD £7

Warm loaded flatbread with hummus, caramelised onion, fried brie, wild herb pesto & beetroot.

HERITAGE TOMATO CARPACCIO £8

Heritage tomato varieties, elderflower vinaigrette, balsamic caviar, basil oil, micro herb salad

GLAZED CUCUMBERS & YOGHURT £8

Candied smoked almonds, spiced sesame glazed cucumbers & a ginger & tahini yoghurt dressing.

CHARRED PEAR SALAD £7

Dressed endives with charred pears, gorgonzola cheese & fresh oregano.

HASH BROWNS £8

Potato terrine hash browns pickled walnut ketchup, confit garlic puree & walnut crumb.

HOT HONEY CORN £7

Roasted corn on the cob, hot honey butter sauce & crispy shallots.

SWEET & SPICY £8

Cashew, rocket and basil pesto, sauteed fennel & radish, nectarines & crispy cashew chilli oil.

HERITAGE VEGETABLES £7

Buttery heritage vegetables in a confit garlic butter, garlic puree & crispy shallots. (subject to change)

PARMENTIER POTATOES £6

Crispy potatoes in a garlic butter, served with a black truffle mayonnaise.

Desserts

SPICED PEAR £8.5

French meringue, citrus cream, lavender & herb syrup, roasted pear & toasted nuts.

SEASONAL SORBET £5

A seasonal sorbet with freeze dried raspberries.

All our food is prepared in a kitchen where known allergens may be present and we take caution to prevent cross-contamination. However, any product may contain traces as all menu items are produced in the same kitchen.