GLUTEN FREE SNACKS & SHARING

Maple and paprika nuts £5 Maple & smoked paprika house roasted nuts

Seasonal House Pickles £4 Seasonal veg, cured in our signature juniper, orange & rosemary liquor.

> Nocellara Olives £6 Giant Sicilian olives, simply served chilled.

Cheese selection £12.50 Stilton, brie & truffle, served with gluten free crackers, pickled walnuts, quince jelly & Eldon Chambers pickle.

Faux Camembert £14.00 Baked camembert with crispy onion, rosemary & maple, served with gluten free crackers.

TASTING PLATES

Heritage Tomato £6.00 Confit heritage tomatoes, whipped garlic gorgonzola, fresh English radish, tarragon, dill & tomato crisps.

Hispi Cabbage £6.00 Charred hispi cabbage with a confit garlic sauce. Simply finished with burnt lemon & roasted pistachio.

Summer Squash & Stilton Salad £7.00 Roasted local squash with mixed leaves, pickled sweet red peppers, stilton & white balsamic.

Chestnut & Shitake £7.50

Garlic butter sauteed mixed mushrooms, finished with a teriyaki & toasted sesame glaze. Served with a miso & caramelised onion puree.

Parmentier potatoes £5.5 Confit garlic and rosemary potatoes

DESSERTS

Strawberry & Basil £6.00 Fresh strawberry, basil sorbet, whipped mascarpone & finished with a beautiful vanilla/Nicholas Alziari oil.

Seasonal Sorbet & Gelato £3 Two scoops of our homemade ice creams. Ask your server for our seasonal flavours.

Food Allergens: All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to Management before placing an order. Full allergen information is available. Management can advise of all ingredients used.