

## **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.*