



CLASSIC GLUTEN-FREE MENU

All of the dishes on this menu are made from ingredients that are gluten-free and are suitable for guests who are gluten intolerant. Some products in our kitchen contain gluten, but they are stored and prepared separately. For further information relating to all allergens, please speak to your server.

PREVIEW

Artisan Gluten-Free bread, olive oil, balsamic vinegar v 3.50

PROLOGUE

Home-made soup of the moment - freshly prepared, Gluten-Free bread, salted butter v 5.00

Parma ham, thyme roasted peach, mozzarella, rocket salad 6.00

Baked camembert, rosemary & sea-salt Gluten-Free bread, cranberry & orange sauce v 6.50

CENTRE STAGE

Lamb rump, dauphinoise potatoes, green beans, minted jus 14.00

Chicken Supreme, garlic parisienne potatoes, tenderstem broccoli, creamy wild mushroom sauce 12.00

Cod loin wrapped in Parma ham, sauté potatoes, slow roasted vine tomatoes, samphire, sundried tomato & black olive dressing 13.50

Falafel burger, chunky chips, house salad v 9.00

EXTRAS 3.00 each

Chunky Chips v

Winter Vegetables v

House Salda v

FINALE

British cheese board, Gluten-Free crackers, apple & grape chutney, celery 7.00

Chef's selection of sorbets - Please ask for today's flavours 4.00



We are very proud to offer beef and chicken which has been sourced from Red Tractor assured farms.
Our menus are seasonal and subject to change
Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.
Full allergen information is available.