

GLUTEN FREE DINNER MENU

FOR THE TABLE

**Marinated
Mixed Olives 6**

**Lemon Hummus,
Tomato Gel, GF Bread 9**

**Baked Camembert, Red Onion & Port Chutney,
Honey Roasted Nuts, GF Bread (Serves 2) 22**

STARTERS

Soup Du Jour 9
Gluten Free Bread, Flavoured Butter

Salmon Mosaic 14
Chermoula Sauce, Pickled Mussels' Meat, Spinach Emulsion

Fried Wood Pigeon 13
Porcini Sauce, Cranberry Gel, Pancetta Dust

Fire Kissed Mackerel 12
Black Garlic Aioli, Shaved Fennel, Coriander

Slow Cooked Hispi Cabbage (v) 10
Coriander Yoghurt, Tarragon Oil, Toasted Almonds, Mustard Dressing

MAIN COURSES

Roasted Lemon Chicken Breast 25
Sweet Potato Fondant, Pak Choi, Pink Peppercorn Sauce, Broad Beans

Onion Glazed Duck Breast 35
Apricot Purée, Rosemary Polenta, Juniper Jus, Broccoli

Sea Bass Fillet 28
Confit New Potatoes, Celeriac Purée, Orange Glazed Carrots, Raisin & Hazelnut Dressing

Fusilli ai Zucca (v) 16
Butternut Squash, Manchego Espuma, Chimichurri, Shaved Fennel

STEAK

All served with Triple Cooked Chips, King
Oyster Mushroom, Peppercorn Sauce

7oz Dry Aged Beef Fillet Steak 43

8oz Dry Aged Rib-Eye Steak 39

*Our steaks are made with 100% British beef, sourced from
local farmer and butcher H.H. Jackson est. 1926.*

SIDES

Triple Cooked Chips 6

Skin On Fries 6

Rocket House Salad 5

Confit New Potatoes 5

Hispi Cabbage & Bacon 5

DESSERTS

Torched Italian Meringue 10

Fig & Honey Mousse, Burnt Chocolate Crumb, Mixed Berry Coulis

Assiette of Homemade Ice Cream & Sorbet 9

LUNAR