

## GLUTEN FREE MENU

### STARTERS

Chicken Liver & Foie Gras Parfait £9.5  
chutney, cornichons, toast

Steak Tartare £11 / £20  
egg, toast

Treacle Cured Salmon £9  
beetroot yoghurt, pickled cucumber, dill

Confit Duck Ballotine £9  
parma ham, piccalilli, fruit chutney, pickled shallots

Homemade Ricotta v £8  
dried herbs, balsamic

Spiced Squash & Carrot Soup v £7  
za'atar

### MAINS

Loin of Venison £28  
salt baked celeriac, savoy cabbage, juniper & blueberry jus

Smoked Cornish Haddock £22  
sweet potato & cauliflower chowder, pickled raisins, shiitake mushrooms

Mussels £20  
garlic & shallot cream sauce, fries

Roast Fillet of Cornish Cod £24  
white bean & chorizo casserole

Squash, Shiitake Mushroom & Kale Salad v £14  
coconut & cashew dressing

Winter Green Risotto v £15  
kale, spinach, Ticklemore goats cheese

225g Cumbrian Rump Steak £26  
whipped béarnaise butter & crispy shallot crust

### SIDES all £4

Triple Cooked Chips (add truffle £1)

Spring Onion Mashed Potato

Buttered Winter Cabbage

Cauliflower Cheese

Buttered Green Beans

Roasted Squash, honey, pumpkin seeds

Rocket Salad, balsamic, parmesan

### DESSERT

Selection of Homemade Ice Cream & Sorbet £7