# Gluten Free Menu 

| Jack Russell Bloody Mary | $£ 9.95$ | Highclere Castle Dry Martini | $£ 9.95$ |
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| Great British Bellini | $£ 9.00$ | Jack Russell Negroni | $£ 9.50$ |

## Nibbles

Gluten free breads whipped herb butter, olive oil \& balsamic £5.00 Garlic \& herb marinated olives £4.50

## Starters

| Leek \& potato soup, gluten free bread, chive oil | $£ 7.50$ |
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| Smoked Chalkstream trout, pickled cucumber $\&$ radish salad, wasabi crème fraiche | $£ 10.50$ |
| Chargrilled satay game skewers, crisp gem, pomegranate, bang bang sauce | $£ 8.00$ |
| Creamy burrata, roast beetroot, beetroot \& port puree, toasted walnuts, reduced balsamic | $£ 10.00$ |
| Chicken liver parfait, red onion jam toast, torched plum | $£ 8.50$ |

## Mains

Roast Cornish Cod, new potatoes, sauteed cabbage, steamed St Austell Bay mussels, dill cream sauce £25.00
Pavé of venison, crushed potatoes, creamed spinach, crispy, game jus £24.00
Market fish of the day £MVP
Quinoa salad, grilled gem lettuce, salt baked celeriac, toasted buckwheat, crispy kale \&\& watercress £17.00
'Smashed' burger, two 3 oz patties, American style cheese, shredded iceberg, toasted bun, burger sauce,
red cabbage coleslaw \& sauteed potatoes
Chargrilled dry-aged Stokes Marsh Farm 8oz Ribeye steak
garlic butter, Spinach $\& \in$ avocado salad, sauteed potatoes, bearnaise sauce
Chargrilled dry-aged Stokes Marsh Farm $16^{0 z}$ Chateaubriand to share garlic butter, confit garlic, slow roast tomatoes, sauteed potatoes, spinach $\&$ avocado salad, brandy peppercorn $\& \in$ bearnaise sauce

## Sides $£ 5.00$ each

Spinach \&e avocado salad, roast sweetcorn, honey \& mustard dressing |
Sauteed potatoes $\mid$ creamed spinach
Sauteed seasonal greens, garlic chilli \& parsley oil | House salad, cucumber \& radish, grilled lemon dressing

