

GLUTEN FREE SUMMER MENU

FRESH - SEASONAL - MEMORABLE

Aperitifs

Royal Elderflower 9.50
St Germain, Prosecco,
fresh raspberry

Sparkling Chambord 9.50
Chambord Liqueur, Prosecco,
fresh raspberry

While you wait

Botanical marinated green olives (VE) 3.75

Proper pork scratchings 2.95
seasoned with Bombay spices

Starters

Soup of the day 5.50
gluten free bread

Heritage tomato and goats cheese salad (V)()** 7.25
gluten free bread, toasted sunflower seeds,
house dressing

Crispy fried whitebait 6.95
wild rocket, lemon and chervil aioli

Smoked duck breast 6.95
shredded carrot, fennel and radish salad, baby
watercress, miso and sesame dressing

Baked camembert to share (V) 13.75
thyme-scented blossom honey, gluten free bread

Mains

Crispy battered haddock and chips 14.95
with triple-cooked chunky chips, garden peas and
tartare sauce

Signature chicken Caesar salad 14.50
fresh romaine, smoked anchovy and rosemary crumb,
freshly grated parmesan, Caesar dressing

Prime British beef burger 14.25
house burger sauce, mature Cheddar, romaine lettuce,
gluten free bun, skin-on-fries

upgrade to triple-cooked chunky chips 1.00

Perfect Sides

Rocket and parmesan salad (V) £3.25
balsamic glaze

Skin-on-fries (V) 3.25
Cornish sea salt

Seasonal summer greens (V)()** 3.25
hispi cabbage, green beans, peas, yellow
courgette

Proper triple-cooked chips (V) 3.25
Cornish sea salt

Sunday Roasts

Available Sundays only, subject to availability

Dry-aged rump cap of British beef 16.50
horseradish cream

Roast loin of British pork 14.50
cider apple sauce, crackling

Duo of roasts 15.95
Dry aged rump of beef, roast loin of pork, crackling

*All served with smoked beef fat roast potatoes and carrots, summer greens
and lashings of house gravy*

Desserts

English strawberry Eton mess (V) 6.50
crème Chantilly, meringue shards, strawberry coulis

Sticky toffee pudding (V) 6.50
miso and muscovado caramel, banana ice cream

Local ice cream or sorbet

1 scoop 1.95
3 scoops 4.95

chocolate (V), vanilla (V), strawberry (V),
banana (V), salted caramel (V), blackberry
gelato (VE), lemon sorbet (VE)

Sandwiches

all served with seasoned skin-on-fries

Monday to Saturday (lunchtime only)

EXCLUDING BANK HOLIDAYS

Pulled pork bap 9.95

smoked pork shoulder, baby watercress, English mustard mayo, cider apple sauce, gluten free bun

Crisp-battered fish finger bap 9.95

tartare sauce and baby watercress, gluten free bun

(V) = VEGETARIAN DISH

(VE) = VEGAN DISH

(**) = CAN BE ADAPTED TO VEGAN ON REQUEST

Green plate policy

Allergens & Intolerances

Please speak to your server about ANY allergens or intolerances.

We cannot guarantee that items have not come into contact with nuts.

If you have any allergies or intolerances your food should be served on a green plate.

Please do not consume anything not served on a green plate.

An optional 10% service charge will be added to tables of 8 people or more.