



## Gluten-free menu

### PLATTERS – £16

all served with gluten-free bread

#### FROM THE SEA

smoked trout pâté, Cornish whitebait, shrimp, rollmops, caper berries and lime aioli

#### FROM THE FARM

cured meat selection, pickled onions, cornichons, fruit chutney and tomato coriander salsa

#### FROM THE FIELD

aubergine caponata, grilled artichoke, grilled halloumi, olives tapenade and lemon paprika mascarpone

---

### TO START

#### Beetroot & pumpkin soup £5.50

organic hemp oil and toasted pumpkin seeds

#### Smoked reservoir 'Tickled' trout pâté £6

served with gluten-free toast

#### Shetland mussels £7 | £15

tomato and tarragon sauce

---

### MAINS

#### Pork chop £16

confit apple, green beans, shallots and garlic

#### Braised beef brisket £15

new potatoes, wild mushroom and parsnip purée

#### Roasted chicken poussin £15

pickled lemon and thyme served with roasted root vegetables

#### Pan-roasted Taywell Farm pheasant salad £15

winter leaves, poached figs, blackberries and crispy parma ham

#### Dayboat catch of the day MP

seasonal vegetables

#### Minute steak £15

salad and chips  
Served with peppercorn, blue cheese or béarnaise sauce £1

---

### Sides – £3.50

Winter leaf salad | Skin on fries | Creamy mash | Green beans & shallots | New potatoes

---

If you suffer from allergies please let a member of staff know before ordering. We offer gluten free and vegan options. Fish may contain bones and game may contain shot. An additional 10% service charge is added to tables of 8 or more, please ask for this to be removed if you prefer not to pay it. 100% of service charge is forwarded to all members of the team.