

GLUTEN/DAIRY FREE



On Sundays all of our roasts can be made Gluten free

SNACKS

Nocellara olives (gf/df)	£4
Smoked almonds (gf/df)	£4
Chalk hill bakery bread & estate dairy butter (gfo/dfo)	£3

STARTERS

Beef shin croquettes with wild garlic aioli	£10
Smoked wild mushrooms & confit egg yolk (gf)	£9
French onion soup topped with cheese gratin (gfo/dfo)	£8
Cured chalk stream trout slices in a buttermilk & herb oil sauce, pickled granny smith apple (gf) (dfo)	£9
New season british asparagus and saffron beurre blanc (gf)	£10

MAINS

Dry-aged beef burger, cheddar, bacon, wild garlic mayo, confit onion, pickle & chips (gfo/dfo)	£19
Fish pie with creamy langoustine sauce topped with mashed potato served with seasonal greens	£21
Pan fried butterflied sea bass, citrus butter sauce, samphire & side of your choice (gf)	£26
Orzo with pistachio pesto, fresh pistachio & burrata (v) (vgo/dfo)	£16
Veggie burger, smoked cheddar, wild garlic mayo, confit onion, pickle & chips (vg available)	£17
Half free-range chicken with a creamy tarragon butter sauce, sweetcorn ribs & buttery mash (gf)	£21
Caesar salad with chicken, little gem lettuce, marinated anchovies, parmesan and croutons (gfo/dfo)	£15
<i>From the grill: served with peppercorn, béarnaise or red wine sauce & a side of your choice (gf/dfo)</i>	

Dry aged Sirloin Steak 250g £29

Dry aged Rib on the Bone 800g (for 2) £70

Pork Chop 250g £20

SIDES

Seasonal greens (gf/df)	£5
Buttery mash (gf)	£5
Chips (df)	£5
Chargrilled leeks with grated parmesan (gf)	£5

DESSERTS

Sticky toffee pudding with amaretto toffee sauce, milk ice cream or double cream (gfo)	£7
Apple & rhubarb crumble with clotted cream ice cream (dfo)	£8
Chocolate mousse with basil oil & blood orange sorbet (gf)	£8
Glass of port & british cheese of the month (gfo)	£7

GLUTEN/DAIRY FREE LUNCH

April 2026 - Available 12-3pm Weds to Saturday

Fish finger sandwich with tartare sauce, pickled red onion, lettuce +£3 for chips £10

Steak sandwich with bernaise sauce, confit onions, rocket +£3 for chips (gfo/dfo) £12

Orzo with pistachio pesto and crushed pistachios (gfo/dfo) £12

Smaller burger, smoked cheddar, wild garlic mayo, confit onions, pickle & chips (gfo/dfo) £14

Pan fried trout, saffron butter sauce & chips (gf) £15

Chicken caesar salad (gfo/dfo) £13