

# GLUTEN CONSCIOUS



## SNACKS

**BACON WRAPPED DATES** 4 / each  
linguiça, Manchego, mustard

**BBQ-SPICED CRISPY PIG EARS** 8

**JALAPEÑO POPPERS** (vg) 4.5 / each  
chipotle mayo

**MAPLE GLAZED CORNBREAD**  
harissa yoghurt (v) 9



## SMALL PLATES

**ROASTED SCALLOPS** 27  
creamed cauliflower, guanciale

**SMOKED SALMON** 14  
pickled fennel, blood orange

**FOIE GRAS CRÈME BRÛLÉE** 15  
pork crackling & marmalade, bread

**HERITAGE TOMATOES** (vg) 15  
'stracciatella', basil, Jerusalem artichokes, radishes

**ANGUS BEEF TARTARE** 15  
pickled onion, mustard, Marmite egg yolk,  
gluten free bread

**WATERCRESS & 'BURRATA'** (vg) 15  
courgette, house dressing



## FOR THE TABLE

**WHOLE ROASTED CORN FED CHICKEN** 48  
wild mushrooms, ratte potatoes, truffles and herbs

**DUCK & WAFFLE** 24  
crispy leg confit, fried duck egg,  
mustard maple syrup

**WHOLE ROASTED SEA BASS** 50  
lilliput capers, potatoes, mussels, beurre blanc, coriander

**NATIVE BREED 40 DAY AGED  
RIB OF BEEF** 500g 46  
béarnaise sauce

**HARISSA ROASTED LAMB BELLY** 28  
crispy smashed potatoes, greek yoghurt, chilli dressing



## SWEETS

**LEMON MERINGUE WAFFLE** (v) 12  
lemon curd, Italian meringue,  
lemon sorbet, dill

**SELECTION OF ICE CREAM AND SORBET** (v) 7.5  
3 scoops of your choice.  
Ask your server for today's selection

**'THE FULL ELVIS'** (v) 17  
PBJ, caramelised banana,  
Chantilly cream, all the trimmings

**CARAMELISED BANANA WAFFLE** (v) 14  
housemade hazelnut chocolate spread,  
vanilla ice cream, peanut crunch

## SIDES

**ROASTED SWEET POTATOES** 8  
goat's curd, pickled red chillies, mint

**NUTBOURNE HERITAGE TOMATOES** (vg) 8  
rosemary, olives, quince vinegar

**STEAMED TENDERSTEM BROCCOLI** (vg) 7

**FRENCH FRIES** 7  
add truffle & Parmesan 10

Corporate Chef Daniel Barbosa  
Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.

