



No  
**26**

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GLUTEN  
FREE  
MENU

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**STARTERS**

Please state 'Gluten free' for each dish you order

**GLUTEN FREE SOUP OF THE DAY**

gluten free bread

£5.00

**GLUTEN FREE, SOFT POACHED PEAR SALAD**

Blacksticks blue cheese, pickled walnuts

£6.00

**GLUTEN FREE, GARLIC & CHILLI KING PRAWNS**

coriander & lime

£6.50

**GLUTEN FREE SMOKED HAM HOCK, PISTACHIO & PARSLEY TERRINE**

toasted gluten free bread, piccalilli

£6.00

**GLUTEN FREE CONFIT OF GRESSINGHAM DUCK LEG**

red currant & muscadet marmalade, pea shoots

£7.50

**SALADS & LIGHT BITES**

**GLUTEN FREE ROAST BEEF**

**SANDWICH**

gluten free bread, Tewksbury hot mustard

£7.50

**GLUTEN FREE TUNA & SPRING**

**ONION MELT**

gluten free roll, Emmental

£6.50

**GLUTEN FREE ROAST RED PEPPER**

**HUMMUS**

gluten free bread, rocket

£7.50

**GLUTEN FREE SMASHED AVOCADO**

poached eggs, with chilli, garlic & lime,

toasted gluten free bread

£8.50

**GLUTEN FREE ROAST BUTTERNUT**

**SQUASH & FETA SALAD**

beetroot, chard, sesame seed,

goma dressing

£7.50

**GLUTEN FREE LOADED NACHOS**

with cheese

for one £5.00 / to share £7.50

with beef chilli

for one £7.50 / to share £11.50

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## MAINS

Please state 'Gluten free' for every dish you order

### GLUTEN FREE, LOCALLY SOURCED VENISON HAUNCH STEAK

broccoli & Stilton purée, fondant potato, wild mushrooms, red wine reduction  
£17.<sup>50</sup>

GLUTEN FREE, FREE RANGE CHICKEN SUPRÊME  
Parisienne potato, pumpkin & truffle velouté, apples & almonds  
£14.<sup>50</sup>

GLUTEN FREE, PAN SEARED MONKFISH PAVÉ  
Parma ham, celeriac & raisin purée  
£24.<sup>00</sup>

GLUTEN FREE, 12 HOUR BRAISED BLADE OF STAFFORDSHIRE BEEF  
garlic & thyme potatoes, roasted Autumn root vegetables, Burgundy jus  
£15.<sup>00</sup>

GLUTEN FREE, SLOW COOKED PORK BELLY  
pickled red cabbage, cider cômpte, champ potato, crispy crackling  
£14.<sup>00</sup>

GLUTEN FREE STEAKS  
8<sub>oz</sub> RUMP / 8<sub>oz</sub> SIRLOIN / 8<sub>oz</sub> RIBEYE / 7<sub>oz</sub> FILLET  
sautéed potatoes, cherry vine tomatoes & garlic mushrooms  
£16.<sup>00</sup> / £19.<sup>00</sup> / £21.<sup>00</sup> / £25.<sup>00</sup>

GLUTEN FREE STEAK SAUCES  
Blue cheese / Béarnaise  
Madagascan green peppercorn / Red wine  
all £3.<sup>00</sup>

## SIDES

HONEY GLAZED CARROTS  
£3.<sup>50</sup>

SEASONAL LEAF SALAD  
£3.<sup>50</sup>

CREAMY MASHED POTATO  
£3.<sup>50</sup>

SEASONAL VEGETABLE  
PANACHE  
£3.<sup>50</sup>

GARLIC & CHIVE BUTTON  
MUSHROOMS  
£3.<sup>50</sup>

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## DESSERTS

Please state 'Gluten free' for every dish you order

### GLUTEN FREE CHOCOLATE BROWNIE

vanilla ice-cream

£6<sup>50</sup>

### GLUTEN FREE VANILLA CRÈME BRÛLÉE

£6<sup>00</sup>

### GLUTEN FREE BLACKBERRY PARFAIT

honeycomb

£6<sup>00</sup>

### SNUGBURY'S ICE-CREAM

choose from: real strawberry, Dutch chocolate, honeycomb,

vanilla, mint chocolate chip, coconut, English toffee,

lemon sorbet, raspberry sorbet, mango sorbet

3 scoops £5<sup>50</sup> 1 scoop £3<sup>00</sup>

### GLUTEN FREE AFFOGATO

espresso, vanilla ice-cream & Amaretto shot

£5<sup>00</sup>

## ALLERGENS

**V** VEGETARIAN **GF** GLUTEN FREE **VE** VEGAN

**PLEASE ADVISE OUR STAFF OF ALL YOUR  
ALLERGIES, INTOLERANCES & SPECIAL DIETARY  
REQUIREMENTS FOR EACH COURSE YOU ORDER**

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT, WHERE  
GLUTEN, EGGS, FISH, PEANUTS, SOYBEANS, MILK, NUTS, MUSTARD,  
SESAME, LUPIN, CELERY, SULPHITES, MOLLUSCS, & CRUSTACEANS  
ARE PRESENT