

# GLUTEN-FREE CLASSICS

## ✂️ MENU ✂️

TWO COURSES | THREE COURSES

### ✂️ STARTERS ✂️

#### SCOTTISH SMOKED SALMON

Capers, lemon, gluten-free bread.

#### BETROOT & APPLE TARTARE\* (ve)

Pickled radish, candied seeds.

#### PEA & COURGETTE SOUP (v)

Toasted gluten-free bread.  
Vegan option available.

### ✂️ MAINS ✂️

#### PRAWN & CHORIZO PENNE\*

King prawns, tomato sauce, cherry vine tomatoes, spinach, lemon.

#### RISOTTO VERDE\* (ve)

Asparagus, courgette, peas, basil pesto, capers, pumpkin seeds, charred lemon.

#### PAN-FRIED SEABASS & POTATO SALAD

Rocket & fennel salad, horseradish crème fraîche potato salad.

#### RIBEYE (280G) (SUPPLEMENT:10)

Served with fries and dressed watercress.

#### CHICKEN & AVOCADO SALAD

Pancetta, avocado, Parmesan, lemon & mustard dressing.

#### SAUCES | 3

Bone Marrow Bearnaise\*, Jersey Cream Peppercorn\*, Red Wine & Shallot Jus

### ✂️ DESSERTS ✂️

#### APPLE & RHUBARB CRUMBLE (v)

Ginger ice cream.  
Vegan option available.

#### BELGIAN CHOCOLATE MOUSSE (v)

Amarena wild cherries.

#### VANILLA CRÈME BRÛLÉE (v)

Fresh berries.

#### ICE CREAM (v)

Three scoops of vanilla, chocolate, stem ginger or honeycomb ice cream, or raspberry sorbet, sable biscuit.



SCAN TO VIEW CALORIE INFORMATION

Adults need around 2000kcal a day.