

Festive Menu – Gluten Free

Starters:

Chicken Liver Parfait, Parsley Butter, House Chutney, Gluten Free Bread
(eggs, sulphites, milk)

Roasted Red Pepper and Tomato Soup, Gluten Free Bread **(VEGAN)**

Aubergine Borani, Braised Aubergine, Rich Tomato Sauce, Garlic Tahini Soya Yogurt,
Crispy Chickpeas, Gluten Free Bread **(VEGAN)**
(milk)

Grilled Chicken Goujons, Garlic and Chive Aioli, Baby Leaf Salad, Herb Oil
(milk, sulphites, mustard)

Gambas Pil Pil, Chilli Garlic King Prawns, Gluten Free Bread - **£3 Supplement**
(crustacean, sulphites, mustard)

Mains:

Roasted Clarkson's Buttered Turkey Breast, Goose Fat Potatoes, Carrot and Swede
Mash, Sauteed Sprouts and Pancetta, Honey Roasted Root Vegetables, Gluten Free
Gravy
(sulphites, soya, milk)

Scott's 28-day Matured Rump Steak, Thyme and Garlic Roasted Mushroom,
Baked Tomato, Truffle and Parmesan Rocket Salad, Twice Cooked Chips, Red Wine Jus
(Upgrade to 8oz Ribeye for £6)
(sulphites, soya, milk)

Pan Roasted Cod, Sweet Potato Parmentier, Spiced Squash Puree, Tender Stem
Broccoli, Grilled King Prawn, Tarragon Cream Sauce, Baby Herbs
(sulphites, soya, milk)

Roasted Butternut Squash Risotto Cavolo-Nero, Crisp, Sage Oil **(VEGAN)**
(sulphites)

Desserts:

Poached Spiced Pear and Winter Berry Meringue, Chantilly Cream, Berry Sorbet
(milk)

2 Courses £25.50 / 3 Courses £31.50