

## Gluten Free

### Small plates

*to start or share*

<b>Nocellara olives</b> vg	3.50
<b>Burrata</b> • extra Virgin olive oil 7.50 • green herb dressing 7.95 • San Marzano tomatoes, green herb dressing 8.95	
<b>Garlic prawns</b> butter, parsley, lemon, gluten free bread	7.50
<b>Crispy duck salad</b> cherry hoisin, pomegranate, rainbow salad, sesame, Szechuan pepper	7.25
<b>Spanish chicken &amp; chorizo</b> butterbeans, spiced tomato & red pepper sauce, gluten free bread, butter	6.75
<b>Harissa lamb shoulder</b> spiced cauliflower puree, tzatziki, pomegranate, pickled slaw, crispy chickpeas, bread	7.75
<b>Charred broccoli</b> tahini, lemon & garlic, harissa, pomegranate, tamari toasted seeds vg	7.25
<b>Bang bang cauliflower</b> tamari, ginger & sesame greens, pickled slaw vg	6.25

### Mains

<b>Harissa lamb shoulder</b> spiced cauliflower puree, tzatziki, pomegranate, pickled slaw, crispy chickpeas, bread	14.95
<b>Green risotto</b> broccoli, broad beans, leeks, spinach, peas, Old Winchester cheese v <i>ADD • garlic &amp; herb chicken breast 3.00</i> <i>vegan option available</i>	11.75
<b>Spanish chicken &amp; chorizo</b> butterbeans, spiced tomato & red pepper sauce, gluten free bread, butter	13.25
<b>Roast harissa cauliflower</b> tahini & cauliflower puree, pomegranate molasses, crispy chickpeas, tamari toasted seeds vg	11.25
<b>Crispy duck salad</b> cherry hoisin, pomegranate, rainbow salad, sesame, Szechuan pepper sugar snaps, peas,	14.25
<b>Salmon OR avocado sunshine bowl</b> turmeric rice, mango, broccoli, broad beans, pomegranate, baby gem, mint, lemon & elderflower dressing • hot smoked salmon (chilled) OR avocado vg	11.75
<b>Chicken, smoked bacon &amp; avocado salad</b> marinated tomatoes, Old Winchester cheese, sweet mustard dressing, toasted seeds	11.75
<b>House beef burger</b> fries, slaw, pickle <i>ADD • Cheddar v 1.50 • smoked streaky bacon 1.95</i>	11.75
<b>Veggie cheeseburger</b> fries, slaw, pickle v	13.25
<b>6oz flat iron steak</b> fries <i>ADD • chimichurri 1.95 • garlic &amp; parmesan butter 1.95</i>	14.75
<b>28 day aged 10oz ribeye steak</b> fries <i>ADD • garlic &amp; parmesan butter/peppercorn/bearnaise/chimichurri 1.95 • garlic prawns 2.95</i>	21.25

### Sides

<b>Tenderstem broccoli</b> lemon vg	4.50
<b>House salad</b> green herb dressing vg	3.75
<b>Roast new potatoes</b> garlic & parmesan butter v	4.50
<b>Fries</b> vg	3.75

### Puddings

<b>Valrhona chocolate brownie</b> vanilla pod ice cream v	7.25
<b>Lemon posset</b> raspberries, white chocolate v	6.25
<b>Vegan baked vanilla cheesecake</b> raspberries vg	6.75
<b>Affogato</b> espresso, vanilla ice cream v <i>ADD • Baileys, Amaretto or Kahlua 3.00</i>	4.25

v vegetarian vg vegan

If you have any allergies or intolerances, please speak to a server before ordering. We cannot guarantee any of our dishes are 100% free of allergens

09/21A

# Vegan

## Small plates

*to start or share*

<b>Nocellara olives</b> gf	3.50
<b>Warm sourdough sharing loaf</b> oil & balsamic	4.75
<b>Bang bang cauliflower</b> tamari, ginger & sesame greens, pickled slaw gf	6.25
<b>Charred broccoli</b> tahini, lemon & garlic, harissa, pomegranate, tamari toasted seeds gf	7.25

## Mains

<b>Green risotto</b> broccoli, broad beans, leeks, spinach, peas gf	11.75
<b>Vegan cheeseburger</b> fries, slaw, pickle	13.25
<b>Avocado sunshine bowl</b> turmeric rice, mango, broccoli, broad beans, sugar snaps, peas, pomegranate, lemon & baby gem, mint, elderflower dressing gf	11.75
<b>Roast harissa cauliflower</b> tahini & cauliflower puree, pomegranate molasses, crispy chickpeas gf	11.25

## Sides

<b>Tenderstem broccoli</b> lemon gf	4.50
<b>House salad</b> green herb dressing gf	3.75
<b>Roast baby new potatoes</b> vegan garlic butter, salt gf	4.50
<b>Fries</b> gf	3.75

## Puddings

<b>Vegan baked vanilla cheesecake</b> raspberries gf	6.75
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