

# Gluten Free

## Brunch

<b>GF Smashed avocado</b> tomato, chilli, lime, gf toast <b>vg</b> <i>ADD • vine tomatoes <b>vg</b> gf 1.95 • halloumi <b>v</b> gf 1.95 • smoked streaky bacon <b>gf</b> 1.95 • poached egg <b>v</b> gf 1.25</i>	7.75
<b>GF Butcher's brunch</b> two Cumberland sausages, three smoked back bacon, spicy ham hock beans, house rostis, mushroom, two eggs any style, vine tomatoes, gf toast, butter	13.95
<b>GF Boston brunch</b> veggie sausage, house rostis, egg any style, beans, mushroom, vine tomatoes, spinach, gf toast, butter <b>v</b>	9.95
<b>GF Vegan fry-up</b> vegan sausage, hash browns, beans, mushroom, vine tomatoes, spinach, gf toast, vegan butter <b>vg</b>	8.95

## Burgers

<b>GF House beef burger</b> fries, slaw, pickle <i>ADD • Cheddar <b>gf</b> 1.25 • smoked streaky bacon <b>gf</b> 1.95</i>	11.50
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## Small plates

*to start or share*

<b>GF Nocellara olives</b> <b>vg</b>	3.25
<b>GF Burrata</b> <i>• extra virgin olive oil 7.25 • green herb dressing 7.75 • San Marzano tomatoes, green herb dressing 8.95</i>	
<b>GF Garlic prawns</b> butter, parsley, lemon, gf bread	7.25
<b>GF Crispy duck salad</b> cherry hoisin, pomegranate, rainbow salad, sesame, Szechuan pepper	6.95
<b>GF Spanish chicken &amp; chorizo</b> butterbeans, spiced tomato & red pepper sauce, gf bread, butter	6.50
<b>GF Harissa lamb shoulder</b> spiced cauliflower puree, tzatziki, pomegranate, pickled slaw, crispy chickpeas, gf bread	7.50
<b>GF Charred broccoli</b> tahini, lemon & garlic, harissa, pomegranate, tamari toasted seeds <b>vg</b>	6.95
<b>GF Bang bang cauliflower</b> tamari, ginger & sesame greens, pickled slaw <b>vg</b>	5.95

## Mains

<b>GF Crispy duck salad</b> cherry hoisin, pomegranate, rainbow salad, sesame, Szechuan pepper	13.95
<b>GF Green risotto</b> broccoli, broad beans, leeks, spinach, peas, Twineham Grange cheese <b>v</b> <i>ADD • garlic &amp; herb chicken breast <b>gf</b> 3.00</i>	11.50
<b>GF Vegan spring risotto</b> broccoli, broad beans, leeks, spinach, peas <b>vg</b>	11.50
<b>GF Harissa lamb shoulder</b> spiced cauliflower puree, tzatziki, pomegranate, pickled slaw, crispy chickpeas, gf bread	14.75
<b>GF Salmon OR GF avocado sunshine bowl</b> turmeric rice, mango, broccoli, broad beans, sugar snaps, pomegranate, baby gem, mint, lemon & elderflower dressing <i>• hot smoked salmon (chilled) OR avocado <b>vg</b></i>	11.50
<b>GF Chicken, smoked bacon &amp; avocado salad</b> marinated tomatoes, Twineham Grange cheese, sweet mustard dressing, toasted seeds	11.50
<b>GF Spanish chicken &amp; chorizo</b> butterbeans, spiced tomato & red pepper sauce, gf bread, butter	12.95
<b>GF 6oz flat iron steak</b> fries <i>ADD • chimichurri <b>gf</b> 1.95 • garlic &amp; parmesan butter <b>gf</b> 1.95</i>	14.50
<b>GF 28 day aged 10oz ribeye steak</b> fries <i>ADD • garlic &amp; parmesan butter <b>gf</b>/peppercorn <b>gf</b>/bearnaise <b>gf</b>/chimichurri <b>gf</b> 1.95 • garlic prawns <b>gf</b> 2.95</i>	20.95

## Sides

<b>GF Tenderstem broccoli</b> lemon <b>vg</b>	4.25
<b>GF House salad</b> green herb dressing <b>vg</b>	3.50
<b>GF Roast baby potatoes</b> garlic & parmesan butter <b>v</b>	4.25
<b>GF Fries</b> <b>vg</b>	3.50

v vegetarian vg vegan gf gluten free

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

# Vegan

## Brunch

<b>Vegan Smashed avocado</b> tomato, chilli, lime, sourdough toast <i>ADD • vine tomatoes vg 1.95</i>	7.75
<b>Vegan Mexican brunch</b> flour tortilla, scrambled turmeric tofu, mushrooms, black beans, avocado, harissa, tomato salsa, lime, coriander	9.25
<b>Vegan Fry-up</b> vegan sausage, hash browns, beans, mushroom, vine tomatoes, spinach, sourdough toast, vegan butter <b>vg</b>	8.95

## Small plates

*to start or share*

<b>Vegan Nocellara olives</b> <b>gf</b>	3.25
<b>Vegan Warm sourdough sharing loaf</b> oil & balsamic	4.25
<b>Vegan Bang bang cauliflower</b> tamari, ginger & sesame greens, pickled slaw <b>gf</b>	5.95
<b>Vegan Charred broccoli</b> tahini, lemon & garlic, harissa, pomegranate, tamari toasted seeds <b>gf</b>	6.95

## Mains

<b>Vegan Spring risotto</b> broccoli, broad beans, leeks, spinach, peas <b>gf</b>	11.50
<b>Vegan Cheeseburger</b> fries, slaw, pickle	12.95
<b>Vegan Avocado sunshine bowl</b> turmeric rice, mango, broccoli, broad beans, sugar snaps, pomegranate, baby gem, mint, lemon & elderflower dressing <b>gf</b>	11.50

## Sides

<b>Vegan Tenderstem broccoli</b> lemon <b>gf</b>	4.25
<b>Vegan House salad</b> green herb dressing <b>gf</b>	3.50
<b>Vegan Roast new potatoes</b> vegan garlic butter, salt <b>gf</b>	4.25
<b>Vegan Fries</b> <b>gf</b>	3.50

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