

## GLUTEN FREE MENU

### FOR THE TABLE

Mixed Olives £3.5

Fermented Carrots, coriander £4

Cauliflower Cous Cous, almonds, raisins £4

Cucumber & Fennel, citrus dressing £4

### STARTERS

Chicken Liver & Foie Gras Parfait £9.5  
chutney, cornichons, gluten free bread

Steak Tartare £11 / £20  
egg, gluten free bread

Meat & Fish Sharing Board £22  
foie gras parfait, Parma ham,  
salami, smoked salmon

Rabbit Rillettes £9  
piccalilli vegetables, carrot puree, gluten free toast

Burrata £8  
orange dressing, walnuts, herbs

Chilled Pea Soup (v) £7  
fresh peas, lemon, crème fraîche, olives

Vegetarian Sharing Board (v) £19  
avocado, courgette dukkah, heritage tomato salad,  
hummus, fermented carrot, gluten free bread

### MAINS

Roast Fillet of Sea Bream £24  
braised chicory & heritage tomato salad, olives

Mussels £19  
garlic, herbs, cider, fries

Grilled Fish & Chips £16  
crushed peas, tartare sauce, lemon

Roast Fillet of Salmon £22  
confit fennel, cucumber, red pepper  
& smoked almond pesto

Curried Carrot Risotto (v) £16  
pickled & roasted carrots

### FROM THE GRILL

225g Cumbrian Rump Steak £24  
béarnaise or peppercorn sauce

225g Cumbrian Rib Eye Steak £26  
béarnaise or peppercorn sauce

650g Cumbrian Chateaubriand (to share) £65  
béarnaise or peppercorn sauce, triple cooked chips

### SIDES ALL £4

Triple Cooked Chips  
(add truffle £1)  
French Fries

Buttered Jersey Royal Potatoes  
Spring Onion Mashed Potato  
Rocket Salad, balsamic  
Heritage Tomato Salad  
Grilled Caraway Courgettes  
Seasonal Greens

### DESSERTS

Iced Raspberry Parfait £8  
honeycomb, mango sorbet, pistachio

Peach Melba Sundae (to share) £12

Selection of British Cheeses £11  
seasonal chutney, biscuits

Selection of Homemade  
Ice Cream & Sorbet £7