

GF SUNDAY ROASTS

SERVED

12pm to 5pm

STARTERS

SOUP OF THE DAY (V) | £5

With gluten free toast and butter

SMOKED SALMON TOSTADAS | £7.50

Smoked salmon, pickled beetroot and basil cream cheese tostada with cucumber, popped caper and radish salad

SUNDAY ROASTS

SLOW ROASTED BEEF SILVERSIDE | £14

Celeriac & thyme puree, horseradish crème fraiche, duck fat potatoes and gravy

ROAST SHOULDER OF LAMB | £15

Rosemary, sweet potato & miso puree, minted salsa verde, duck fat potatoes and gravy

All served with braised red cabbage, hasselback carrots, piccolo parsnips and seasonal greens

MAINS

RED LENTIL DAHL (VG) | £12

Red lentil coconut curry served with coriander & lime rice and mango chutney

BEEF BURGER | £12

LAMB, CHORIZO & MINT BURGER | £13

Burgers all served on a gluten free bun with tomato, lettuce, olive mayo, caramelised onion, pickles, sweet mustard ketchup, celeriac slow and skin on fries or upgrade to sweet potato fries for £1.50

Add halloumi/ Bath blue/ mature cheddar/ bacon / bacon chili jam/ beetroot chutney £1

GLUTEN FREE BANGERS AND MASH | £12

Creamed mash, kale, chantanay carrots, caramelised onion and cider apple sauce gravy

HAM, EGGS AND CHIPS | £12

House glazed Wiltshire ham, with chunky chips, two fried eggs and dressed leaves

*A note on our chips – please be aware that our although our fries do not contain gluten we do fry them in the same oil as we fry other flour coated products. They are fried at very high temperature and will never be fried at the same time as other flour products. If you have an intolerance to gluten our chips should be fine for you to consume, however if you are a coeliac we do not recommend them. We are happy to substitute fries for a green salad or mash at any time

SIDES

Mixed greens - £2.50

Chunky chips - £3.00

Sweet potato fries £4.00

(V) = vegetarian

NB: WE CANNOT GUARANTEE

THE ABSENCE OF NUTS


IN OUR DISHES

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THERE WILL BE AN OPTIONAL 10% SERVICE

CHARGE ADDED TO ALL PARTIES OF 10 OR

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