

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No-Gluten Containing Menu.

FOR THE TABLE

Warm Seeded Bread, burnt leek & miso butter, selection of house dips (v)-8
Seaside Marinated Olives, samphire, lemon, pickled garlic (vg)-5
Warm Smoked Almonds (v)-5.5



SEAFOOD PLATTER (FOR TWO)

The Signature Platter, Arënkha® caviar, king prawns, Severn & Wye® smoked salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry vinaigrette, warm seeded bread, samphire butter -55

TO START

Roasted Cauliflower & Butterbean Soup, roasted chestnuts, crispy capers, sage oil (vg)-8

(add a soft poached egg and crispy Parma ham +2.5)

Tandoori Chicken Skewers, curried yoghurt, seaweed gremolata, pomegranate seeds,
blood orange vinaigrette -9

Warm Heritage Beetroot Salad, pickled mushrooms, vegan feta cheese, toasted pine nuts,
blackberry vinaigrette (vg)-11

MAINS

Pan-Fried Sea Bass, crushed potatoes, chorizo, wilted spinach, capers, lemon dressing -23





SUNDAY ROASTS

All our roasts are served with crispy herb roasted potatoes, maple-glazed carrots, wilted kale, and a jug of rich, delicious gravy.

Half Roast Chicken served with succulent honey glazed chipolatas -2028-day Dry Aged Roast Beef, slow braised short rib, served with a creamy horseradish sauce -23Charred Cauliflower Steak, basil oil (vg)-19

SALADS

Classic Caesar Salad topped with generous flakes of aged parmesan (v) –13

(add smoked chicken +3.5)

(add a soft poached egg and crispy bacon +7)

ON THE SIDE

Warm Seeded Bread with burnt leek & miso butter (v) -4
Skin-on Fries with rosemary sea salt (vg) -5
Cauliflower Cheese (v) -7
Crispy Herb Roasted Potatoes & Gravy -5.5
Succulent Honey Glazed Chipolatas and Sage & Apricot Stuffing
with honey mustard glaze -5.5
Apricot & Sage Stuffing with honey mustard glaze -4.5

A selection of No-Gluten Containing desserts and after dinner drinks are available

Full allergens and calorie information on the ingredients in the food we serve is available on request - please speak to a member of the team for more information or scan the QR code. Adults need around 2000 kcals a day v- vegetarian vg- vegan

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.

