

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



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

Scottish Mussels, crispy bacon, white wine fennel & crème fraîche sauce,
warm seeded bread -13
(add skin-on fries +5)

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

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)





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

MAINS

Pan-Fried Sea Bass, crushed potatoes, chorizo, wilted spinach, capers, lemon dressing -23
10oz Rib-Eye Steak, crispy shallots, watercress salad, garlic butter.

Served with beef dripping chips -36
Aubergine Schnitzel, ratatouille, crispy onions, soft poached egg, harissa oil (v)-19

SIDES

Warm Seeded Bread with burnt leek & miso butter (v)-4
Skin-on Fries (vg)-5
Green Salad with a sesame miso dressing (vg)-5.5
Sautéed Potatoes with black truffle, parmesan cheese (v)-7
Purple Sprouting Broccoli with cider scraps (vg)-7

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.

