

## NON-GLUTEN

Breakfast served until 11.30am

Please make your server aware you're ordering from the non-gluten menu

## BREAKFAST

all our eggs are free range

<b>TOAST   VG</b>	1.95	<b>YOGHURT &amp; BERRIES   VG N</b>	4.45
honey or jam		<b>GARDEN BREAKFAST   VG</b>	9.45
<b>SMASHED AVOCADO &amp; POACHED EGGS   VG</b>	7.45	two plancha eggs, halloumi, field mushrooms, roast tomato, greens & toast	
toast, chilli & lime		<b>SKILLET BREAKFAST</b>	9.45
<i>dry cured streaky bacon</i>	8.45	two plancha eggs, dry cured streaky bacon, Spanish black pudding, field mushrooms, roast tomato, Heinz baked beans & toast	
<i>kiln smoked salmon</i>	9.45		
<b>3 EGG OMELETTE   VG</b>	7.95		
green chilli, Cheddar & parsley			

## SMALL PLATES &amp; SHARING

<b>SALTED MARCONA ALMONDS   VE N</b>	3.50
<b>LARGE GREEN OLIVES   VE</b>	3.50
<b>D.O.P BURRATA   VG</b>	6.95
with peperonata	
<b>SEARED KING PRAWNS</b>	6.95
four juicy prawns, garlic, lemon, chilli & extra virgin olive oil	
<b>CHICKEN LIVER PÂTÉ</b>	5.95
sherry infused pâté, toast, apple & cider brandy chutney	
<b>FAVA BEAN &amp; MINT HUMMUS   VG</b>	5.95
toast, labneh & extra virgin olive oil	

## SIDES

<b>SKINNY FRIES</b>	
<i>with sea salt   VE</i>	3.45
<i>with truffle oil, sea salt &amp; Pecorino   VG</i>	4.45
<b>CLUB SLAW   VG</b>	2.95
red & white cabbage, yoghurt, lemon & mint	
<b>HOUSE SALAD   VE</b>	3.45
bibb lettuce, avocado & toasted seeds	
<b>MISO GLAZED AUBERGINES   VE</b>	3.45
ginger, garlic & sesame seeds	
<b>PAN ROASTED POTATOES   VG</b>	3.45
garlic, thyme & rosemary	
<b>CAVOLO NERO   VE</b>	3.45
slow cooked with a little chilli, garlic & olive oil	

## MAINS

<b>CORN FED CHICKEN</b>	13.45	<b>FUSILLI &amp; BEEF RAGU</b>	6.25/11.95
lemony rosemary juices, house slaw & skinny fries		slow cooked beef shin & pork ragu, Chianti & Parmesan	
<b>80z BRITISH FLASH STEAK &amp; FRIES</b>	13.45	<b>FRESH CRAB FUSILLI</b>	8.25/15.95
watercress & skinny fries		hand picked white crab meat, capers, chilli, anchovy, parsley & lemon	
<b>100z BRITISH SIRLOIN STEAK &amp; FRIES</b>	24.95	<b>FUSILLI POMODORO   VG</b>	5.95/10.95
grilled field mushrooms, watercress & skinny fries		San Marzano tomatoes, basil & extra virgin olive oil	
<b>BUTTER LETTUCE &amp; MARINATED BEETS   VG N</b>	8.45	<b>ADD D.O.P Burrata   VG</b>	2.0/4.0
pea shoots, pink grapefruit, hazelnuts, labneh & pesto		<b>FUSILLI CARBONARA</b>	7.25/12.45
<b>ADD</b> chicken 3.95, halloumi 3.95, sea trout 5.95 or feta 2.45		guanciale, black pepper, Pecorino Romano & egg	

## PUDDINGS

<b>MINI BUTTERSCOTCH POT   VG</b>	3.45	<b>JUDE'S ICE CREAM   VG</b>	4.95
salted caramel sauce & whipped crème fraîche		strawberry, chocolate, vanilla or honeycomb	
<b>FRESH FRUIT BOWL   VE</b>	4.95	<b>JUDE'S SORBETS   VE</b>	4.95
seasonal fruits & mint		<i>ask your server for our selection of today's seasonal flavours</i>	