

GLUTEN  
FREE  
A LA CARTE  
MENU



*All our prices are inclusive of VAT at the prevailing rate,  
Please ask our staff about the ingredients used in our dishes and any allergen information.  
A discretionary service charge of 12.5% will be added to your final bill.  
Many of these dishes can make gluten or dairy free. Please ask on arrival.  
(v) – Vegetarian (vg) – Vegan*

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## S M A L L P L A T E S

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SOUP OF THE DAY (V) £6.5

Homemade Soup, Ciabatta Bread, Butter

HALLOUMI BITES (V) £5

Lightly Breaded Halloumi Bites, Sweet Chilli Sauce

LAMB KOFTA SKEWER £8

Lamb Kofta Skewer, Flatbread, Salad & Minted Yoghurt

GAMBAS AL AJILLO £8

Prawns served in Garlic & Chilli Oil, Ciabatta

CHICKEN & APRICOT TERRINE £8

Chicken & Apricot Terrine, Black Garlic Mayonnaise, Ciabatta

ARTICHOKE SALAD (V) £7.5

(CAN BE MADE AS A MAIN FOR) £12

Artichoke, Mediterranean Vegetables, Mixed Leaf, Barley, Balsamic Reduction

ADD GOATS CHEESE £2

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**MAIN COURSES**


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**RACK OF LAMB** **£24**

Rack of Lamb, Fondant Potato, Heritage Carrtos, Minted Jus

**GARLIC & THYME ROAST CHICKEN  
BREAST** **£19.5**

Roast Chicken Breast, Potato Puree, Pine Nuts, Tenderstem Broccoli, Kale, Black Cherry Jus

**CHESTERTON CHEESEBURGER** **£17**

Aberdeen Angus Beef Burger, Burger Sauce, Tomato, Baby Gem Lettuce,  
Mature Cheddar Cheese, House Fries, Coleslaw, Brioche Bun

**SWORDFISH SUPREME** **£20**

Swordfish Fillet, Crushed New Potatoes, Chilli Greens, Tomato & Pepper Salsa

**28 DAY DRY AGED WORCESTERSHIRE  
FILLET STEAK** **£37**

28 Day Dry Aged Fillet Steak, Triple Cooked Chips, Shiitake Mushroom, Cherry Vine Tomatoes  
Choice of sauce: Peppercorn, Bearnaise, Red Wine Sauce

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**SIDES & SAUCES**


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SAUTEED GREENS **£3**

FRENCH FRIES **£3**

PEPPERCORN SAUCE **£2**

SWEET POTATO FRIES **£3.5**

RED WINE SAUCE **£2**

TRUFFLE FRIES **£3.5**

BEARNAISE SAUCE **£2**

HOUSE SALAD **£2**

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 D E S S E R T S
 

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CHEESECAKE OF THE DAY £7.5      AFFOGATTO £6  
Espresso, Vanilla Ice cream, Biscuit

VANILLA INFUSED PANNA COTTA (V) £7      CHOCOLATE BROWNIE £7.5  
Vanilla Infused Pannacotta, Summer Berries      Vanilla Ice Cream

ICE CREAM SELECTION £5

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 C H E E S E M E N U
 

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3 CHEESES £11

**BLUE STILTON**

This Cheese has a rich tangy flavour & velvety soft texture that makes it melt in the mouth

**FROMAGE DE CHÈVRE AFFINÉ**  
Bright Tangy & Lactic, Made from Goats Milk

**SMOKED COTSWOLDS BRIE**

Soft & Buttery, made using organic milk smoked over Applewood for 4 hours

**COMTÉ**

Dense, yet creamy, maintains a distinctly grassy characteristic

**EXTRA MATURE CHEDDAR**

Tangy, full flavoured, well rounded profile

5 CHEESES £15

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 D E S S E R T W I N E
 

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CASTENAU DE SUDUIRAT,  
FRANCE (50ML)  
£7

PEDRO XIMENEZ,  
MONTEGUIDO, SPAIN (50ML)  
£7

TOKAJI LATE HARVEST,  
HUNGARY (50ML)  
£9

PORT SPECIAL RESERVE,  
GAIA, PORTUGAL (50ML)  
£7

MOSCATO D'ASTI, PRUNOTTO,  
PIEDMONT, ITALY (50ML)  
£9

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