

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*

S M A L L P L A T E S

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

CHICKEN WINGS £8

Chicken Wings, Aioli, Rocket Salad, Balsamic Drizzle

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

MAIN COURSES

RACK OF LAMB **£24**

Rack of Lamb, Fondant Potato, Heritage Carrots, 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

DUCK À L'ORANGE **£24**

Confit Duck Leg, Plain Mash Potato, Heritage Carrots, Grilled Asparagus, Grand Marnier Sauce

SIDES & SAUCES

SAUTEED GREENS	£3	FRENCH FRIES	£3
PEPPERCORN SAUCE	£2.5	SWEET POTATO FRIES	£3.5
RED WINE SAUCE	£3	TRUFFLE FRIES	£3.5
BEARNAISE SAUCE	£2.5	HOUSE SALAD	£2.5

 D E S S E R T S

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

 C H E E S E M E N U

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

 D E S S E R T W I N E

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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