

GLUTEN FREE WINTER MENU

STARTERS

<i>While you wait</i> Marinated olives (v)	£3.00	Pork belly and prune terrine Secretts' mixed leaves, toasted gluten free bread,	£7.50
Homemade soup of the day (v) with gluten free bread	£5.75	apple and fig chutney Game terrine wrapped in bacon	£8.95
		red wine and balsamic reduction, Secretts' leaves,	

SHARING BOARDS

perfect to share or as a main meal for one

Whole baked camembert (v)	£14.00	Butcher's board	£16.95
infused with garlic and rosemary, red onion marmalade, mixed leaf salad and toasted gluten free bread		game terrine, pork belly and prune terrine, selection of cured meats, olives, pickles and toasted gluten free	
_		bread	

MAINS

Steak and St Peter's dark ale pie mash potato, seasonal vegetables and rich gravy	£14.95	Prime British beef burger smoked cheddar, pancetta, caramelised onions, beef tomato, in a gluten free bun with roasted new potatoes	£13.95			
Super grains salad (v) mixed grains, rice, pulses, fresh herbs, Secretts' mixed	£13.00	and our signature burger sauce				
leaves, mange tout, kohlrabi, avocado, toasted pine nuts, cider vinegar and lemon dressing		Aubergine and red pepper stack (v) topped with mozzarella and harissa oil, with wilted	£12.95			
topped with chickentopped with bavette steak	£15.50 £16.00	spinach, rosti potato and tomato and basil sauce				
- topped with smoked salmon	£16.00	Whole stuffed sea bream braised fennel, lemon and herbs, hasselback potatoes	£17.95			
Butternut squash and sage risotto (v) toasted pumpkin seeds, Secretts' mixed leaves	£12.95	and basil pesto				
8oz sirloin steak roasted new potatoes, roasted portabello mushroom, vine tomatoes, mixed leaf salad and your choice of peppercorn	£22.95	Slow-roasted pork belly creamy savoy cabbage, dauphinoise potatoes, crispy crackling, red wine jus	£16.50			
sauce or béarnaise sauce		Roasted vegetable and goat's cheese pie mash potato, seasonal vegetables and rich gravy	£14.95			

A BIT ON THE SIDE

Secretts' mixed salad (v)
Mash potato (v)

all £3.50

Buttery seasonal vegetables (v)

FRESH - LOCAL - SEASONAL

IF YOU HAVE DIETARY REQUIREMENTS, HOWEVER SMALL, PLEASE SPEAK WITH YOUR SERVER.

DUE TO THE NATURE OF HOW WE SOURCE & PREPARE OUR FRESH INGREDIENTS WE CAN NOT

GUARANTEE THAT ITEMS HAVE NOT COME INTO CONTACT WITH NUTS.

AN OPTIONAL 10% WILL BE ADDED TO TABLES OF 8 OR MORE





All desserts £6.50

Sticky toffee pudding

caramel sauce, homemade custard

Warm chocolate brownie

vanilla ice cream, chocolate sauce

Pumpkin crème brûlée

MEADOW FARM ICE CREAMS AND SORBETS

any 3 scoops with your choice of cherry compote or chocolate sauce £4.75

Chocolate – Vanilla - Strawberry -Salted caramel – Honeycomb -Elderflower sorbet – Raspberry sorbet

SANDWICH MENU

Served Monday to Saturday 12 – 3pm

Bacon, brie and cranberry sandwich £7.95

Smoked salmon and cream cheese sandwich cucumber and iceberg lettuce £7.50

Roasted Mediterranean vegetables sandwich (v) grilled halloumi, crunchy lettuce £6.95

Sirloin steak sandwich

wholegrain mustard mayonnaise, balsamic onions £9.50

all served on gluten free bread served with a mixed leaf salad

Why not add a side of soup? £3.50

Apple and forest fruit compote

homemade custard

Pecan pie

salted caramel ice cream, toffee sauce

SELECTED ENGLISH CHEESES

£9.00

apple and fig chutney, grapes, celery, gluten free biscuits (v)

Croxton Manor brie – A creamy, semi-soft little number that develops in flavour as it matures Quickes smoked cheddar – for the real connoisseur. Quickes smoking process adds a new level of flavour, giving an attractive deep red colour to this cheese

Blacksticks blue – relatively gentle blue cheese from Butler's Farmhouse in Preston

Ragstone goat's cheese - from Herefordshire, this is a lactic goat's cheese with a bright, fresh acidity balance by a light, smooth texture

DID YOU KNOW WE HAVE SEVEN LOVELY BEDROOMS?

Book now for

Bed & Breakfast

from £80

MOZZO COFFEE

Mozzo invests 5 pence into the Community2Community fund for every kilo of coffee sold.

Roasted in Hampshire, using blends of the finest coffees available

Espresso	£2.20	Flat white	£2.75
Double espresso	£2.60	Mocha	£2.95
Americano	£2.60	Latte	£2.95
Cappuccino	£2.95	Hot chocolate	£2.95
Affogato	£3.80	Macchiato	£2.65
		Double macchiato	£3.05
LIQUEUR COFFEE 25ml	£5.50		
Amaretto, Baileys, Calypso, French, Irish		BIRCHALL TEA	£2.60

- TAKE AWAY COFFEE AVAILABLE -

English breakfast – Great Rift decaf -Pfunda Earl Grey – Peppermint - Green – Lemongrass and ginger – Camomile -Red berry and flower

FRESH - LOCAL - SEASONAL

IF YOU HAVE DIETARY REQUIREMENTS, HOWEVER SMALL, PLEASE SPEAK WITH YOUR SERVER. DUE TO THE NATURE OF HOW WE SOURCE & PREPARE OUR FRESH INGREDIENTS WE CAN NOT GUARANTEE THAT ITEMS HAVE NOT COME INTO CONTACT WITH NUTS.

AN OPTIONAL 10% WILL BE ADDED TO TABLES OF 8 OR MORE

