

Gluten Friendly

Winter Menu

Starters

Soup of the day with gluten free bread (vg)					
Braised lamb belly fritter, pickled heritage carrots and plum sauce					
Hot smoked trout and free bread	d horseradísl	1 pate, dressed with grib	íche sauce, s	erved with watercress and gli	uten £9
Confit of chicken and	d ham hock t	terrine, ale apple chutne	y, gluten fre	e bread served with a mix lea-	f salad £9
Herítage beetroot, roasted pumpkín, roasted pumpkín humus, vegan feta, hazelnuts (vg)(n)					
Mains					
Aromatíc puy lentíls cassoulet roasted winter squash, coconut raíta and píckled chillies (vg)					
Confit of duck leg, root vegetable champ mash, braised red cabbage and blackberry jus					
Beef shin bourguignon, creamy mash, braised carrots and buttered greens					
Pan fried hake, Jeruso drizzled with a salsa		re puree, new potatoes w	íth a bacon o	and wild mushroom fricassee	£25
80z sírloín steak, bal: chunky chíps or roast			ı broccolí wít	h peppercorn sauce and a choi	ice of £30
Beer battered fish & cl	híps wíth mí	nted peas served with hi	ome-made ta	rtare sauce	£19
Sídes					
Peppercorn sauce	£3	Chefs dipping gravy	£3	Seasonal vegetables	£4
Battered onion rings	£5	Fries	£4	Chunky chips	£4
Dressed garden salad	£5	Coach slaw	£4		



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Sandwiches - £10 - available lunch time only

Roasted pumpkin hummus, tomato, vegan feta and mixed leaf salad

Bacon, brie & cranberry

Roast of the day with dipping gravy

Desserts

Apple, pear and cinnamon crumble with vanilla ice cream (n)	£
Baked New York cheesecake, winter berry compote with vanilla ice cream	£9
Selection of ice creams & sorbets	£7
Selection of British cheeses with apple cider chutneys, grapes, apple, oatcakes	£11