

## GLUTEN FREE

### NIBBLES

#### MIXED OLIVES

Herbs, lemon + garlic 3.95

HOMEMADE FREE-RANGE CRACKLING  
with charred apple sauce 4.50

#### HOUMOUS

Salsa Verde herb dressing + crisp gluten free  
flatbread crackers 6.50

#### SHELL-ON PRAWNS

Lemon mayo 4.50

### TO SHARE

#### A FEAST OF SHELLFISH

33.00 per person

Piping hot clams, mussels, scallops, red King  
prawns + oysters with patatas bravas,  
smoky tomato sauce + aioli

#### LOCALLY CAUGHT FISH

Please ask for today's catch MP  
of the day to share

### STARTERS

#### ROCK OYSTERS

Lemon, tabasco + shallot vinegar  
6x 15.00 / 12x 29.00

#### SALMON GRAVADLAX

Home cured salmon fillet, celeriac remoulade,  
sweet mustard dressing, gluten free bread 8.95

#### CLASSIC PRAWN COCKTAIL

Marie Rose, baby gem + lemon 9.25

#### CHICKEN LIVER PATÉ

Spiced plum chutney + toasted gluten free  
sourdough 8.50

#### WILD MUSHROOMS ON GLUTEN FREE SOURDOUGH TOAST

Sautéed wild mushrooms in garlic + herb  
butter + watercress 8.95

### MAINS

#### DISH OF THE DAY

Chef's regularly changing special from the earth, pasture, air + sea MP

#### MOULES MARINIÈRE

Mussels steamed in white wine, shallot, garlic + cream, with warm gluten free  
sourdough bread 17.50

#### 12 HOUR BRAISED FEATHRBLADE OF BEEF

Stock pot glazed carrot, crispy shallots, allotment horseradish, intense red wine sauce 22.00

#### BARBECUED ORCHARD FREE-RANGE PORK CHOP

Crackling, charred apple puree, allotment sage, grain mustard cream sauce 17.95

#### FREE-RANGE CHICKEN ESCALOPE

Katsu coconut curry sauce, homemade kimchi, sprinkled with puffed wild rice 16.95

#### BARBECUED ALLOTMENT AUTUMN VEGETABLES

Jerusalem artichokes, charred leek, celeriac, heritage beetroot + crown prince pumpkin  
with parmesan cheese + a wild mushroom purée 15.95

#### GRILLED SALT + PEPPER TOFU

Katsu coconut curry sauce, homemade kimchi, sprinkled with puffed wild rice 15.95

### POTATOES

#### PATATAS BRAVAS

Mediterranean herbs, smoked paprika  
+ olive oil 4.50

#### DAUPHINOISE

Bubbling in a creamy cheesy,  
garlicky sauce 4.75

### VEGETABLES

#### HERITAGE RAINBOW CARROTS

Miniature herb glazed carrots with a  
hint of garlic 4.20

#### TENDERSTEM BROCCOLI

Dusted with crushed smoked  
almonds 4.20

#### HALF A KENTISH HISPI CABBAGE

Roasted in brown butter 4.00

#### CAULIFLOWER CHEESE

Rose Farm cauliflower in a creamy  
cheddar sauce (gf) 4.20

#### BABY GEM

Jerez sherry vinegar dressing +  
shaved Manchego cheese 4.20

#### ALLOTMENT CELERIAC REMOULADE

Grain mustard, mayonnaise,  
shallot + parsley 3.75

All payments to be made as credit/debit card **only** +  
contactless ideally

Due to our cleaning protocols we only allow a  
maximum of 90 minutes per table

A 10% service charge is added to all tables

Please alert us to of any food allergens + intolerances

Extra sauces .15p