

Gluten & Dairy Free

Small Plates

- Today's home-made soup (*please see today's specials*) £5.50 (nv)
Fennel, pea and broad bean risotto with lemon chilli £6.00/12.00 (v/vgno)
Hot smoked trout, new potatoes, spring onion, asparagus, lemon & chilli £7.75
Bubble & squeak with oak smoked bacon, poached egg £7.00/£13.50

Big Plates

- Tomato, spinach & almond dahl £12.75 (v/vgno)
Pan seared cod loin with cannellini beans, tomato ragu & monks beard £16.50
'Halls of Hazlemere' free-range sausages with olive oil mash & red wine gravy £12.75
Spring lamb cutlets with olive oil mash, roasted heritage carrots, lamb & redcurrant jus £21.50
Classic beef burger with bacon, wholegrain mustard mayonnaise & house salad or vegetables of the day £15.25
10oz Ribeye steak with rocket, grill garnish, rocket £24.75
Fresh tagliatelle carbonara with pancetta, leeks and smoked chicken £ 7.00 /14.25

Sides

- Vegetables of the day (*please see today's specials*) £4.00
Olive oil mash £3.50
Purple sprouting broccoli £4.00
Crunchy spring salad with radishes, heritage carrot, & crispy shallots £4.00 (vgn)
Rocket & sun blush tomato & balsamic £4.00 (v/vgno)

Puddings

- Banana & coconut pancakes with raspberry sorbet £5.75
Rhubarb & dairy free vanilla ice cream sundae £6.75
Fruit salad with vanilla & cinnamon syrup £5.75
Home-made dairy free ice creams £6.00 *Chocolate/Vanilla/Mixed berry*
Home-made sorbets £5.50 *Lime & mint/ Green apple / Rhubarb*

n – Contains Nuts v – Vegetarian vgn – Vegan vgno – Vegan option available

Allergies? For information about the ingredients of our dishes, please ask to see our Allergen Menu for all you need to know. A discretionary 10% service charge is added to tables of 8 and above.



little gems
country dining