

GLUTEN ALLERGY & INTOLERANCE MENU

APPETISERS & STARTERS

Gordal Olives (VG) Pitted & marinated, guindilla chilli	£4.95	Chicken Skewers Tikka spices, mint yoghurt	£10.00	Yellowfin Tuna Sashimi Wasabi, pickled ginger & soy	£12.95
Buttered Asparagus (V) Poached free range egg & hollandaise sauce	£9.25	Yellowfin Tuna Tartare Avocado, crispy shallots & soy wasabi dressing	£12.50	Fillet Steak Tartare Free range egg yolk, horseradish & parsley mayonnaise	£13.00
Moules Marinière Scottish mussels, white wine cream, flat leaf parsley	£9.00	Argyll Smoked Salmon Jersey butter & lemon	£11.00	Scottish King Scallops Buttered spinach, thermidor sauce	£14.50
		Spiced Portobello Mushrooms (VG) Butter bean mash	£9.50		

SALADS

Devonshire Crab Gem lettuce, apple, fennel & radish	£18.75	Heritage Beetroot & Burrata (V) (VG) (★) Endive, radicchio, hazelnuts, rocket & sherry vinegar dressing	£14.50	Chargrilled Chicken Caesar (★) Gem lettuce, Parmesan & pancetta	£14.00
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STEAKS

We source the finest Grass & Grain fed beef from world class farms and producers, including the very best of Argentina, Canada & the British Isles.
Served with a choice of our freshly made sauces: béarnaise, miso butter, green peppercorn, chimichurri

Angus & Hereford, British Isles, Aged 28 Days		Black Angus, Canada Spring Creek, Aged 60 Days		Fillet Steak & Wild Red King Prawn	£29.95
Sirloin 225g	£25.75	Ribeye 300g / 500g	£39.95 / £66.50	170g Angus & Hereford fillet, charred lettuce, hazelnut & herb dressing, béarnaise sauce	
Ribeye 225g	£26.50	Served with charred sweet potatoes		Steak Toppers	
Fillet 225g	£33.50	Angus & Hereford, British Isles, Dry Aged 35 Days		Wild Red King Prawn	£3.95
Chateaubriand 450g (serves 2)	£71.50	Côte de Boeuf 400g	£39.95	Half Lobster Thermidor	£24.50
The prized cut from the fillet, served with roast tomatoes, mushrooms & charred sweet potatoes		Bone-in ribeye, served with charred sweet potatoes			

MAINS

Sea Bass Tikka spices or simply pan-fried	£21.95	Miso Black Cod Pickled red onions & rice	£30.95	Tuna au Poivre Béarnaise sauce & house salad	£24.25
Whole Lobster Thermidor 1.5lbs North Atlantic lobster & charred sweet potatoes	£49.50	Skewered Chicken Souvlaki Yoghurt dressing, flat leaf parsley, house salad	£19.50	Slow Roast Crispy Duck Honey roast apples, sage & red wine sauce	£19.50
Wild Venison Fillet Truffle mash, spinach, morel mushroom sauce	£28.95	Wild Mushroom Risotto (V) (VG) (★) Porcini & chestnut mushrooms, garlic, flat leaf parsley	£14.50	Penne Carbonara Free range egg, cream, pancetta & matured Italian cheese	£15.50
Naked Angus Beef Burger Cheddar cheese, spicy club sauce & charred sweet potatoes	£15.50	Naked Halloumi Burger (V) Spicy club sauce & charred sweet potatoes	£13.95		

SIDES

Mashed Potatoes (V)	£4.95	Buttered Spinach (V)	£4.95	Fragrant Rice (VG)	£4.75
Charred Sweet Potatoes (V) (★) Lemongrass crème fraîche, spring onion & pomegranate	£4.95	Tenderstem Broccoli (VG)	£4.95	House Salad (VG)	£4.95
		Chilli & Garlic		Tomatoes, cucumber, mixed leaves & vinaigrette	

DESSERTS

Crème Brûlée (V) Vanilla cream, burnt-sugar	£8.25	Wookey Hole Cheddar, Colston Basset Stilton & Tunworth Oat cakes, red grapes, fig & orange chutney	£10.25	Ice Cream & Sorbet	£6.00
Coconut Sorbet (VG) Fresh berries	£7.95	Petit Four (V) Chocolate frangelico truffles	£4.95	Vanilla (V) Chocolate (V) Pistachio (V) Honeycomb (V) Blackberry & bilberry (V) Mint Chocolate Chip (V) Coconut sorbet (VG) Mango & vanilla iced yoghurt Raspberry sorbet (VG)	

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on www.therestaurantbarandgrill.com/allergens. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. All our fish is responsibly caught from sustainable sources, our crab meat is picked in house. Traces of shell & bones may be present in some of our fish & shellfish dishes. Detailed calorie information is available on request.

(V) Vegetarian (VG) Vegan (★) Vegetarian option available (★) Vegan option available

Allergens
& Calories
Scan this code.

