

Gluten Free starters

GF Bread & Sea Salt Butter £4 **Shetland Scallops** £15 French Onion Soup £9 Parmesan & truffle emulsion, toasted pine Gluten free bread nuts, parmesan crisp, watercress (N) Pil Pil Prawns £10 Spiced Red Pepper Hummus (V) £8 Chilli, garlic, & olive oil, warm gluten Mixed olives, gluten free bread free bread Italian Cozze 'Moules' £10 Burrata (VO) £10 Steamed Mussels, green pesto cream Heritage tomato, fresh burrata, nduja sauce, gluten free bread crumb

£8.50

£22

mains

Duck Croquette

Wiener Schnitzel

Fillet Steak 8oz

Plum jam, pickled red cabbage, rocket

| Breaded veal escalope, butterhead lettuce, mild mustard vinaigrette, buttered | Red wine, carrots, garlic and onions, bacon lardons, garnished with pearl onions and mushrooms, |
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| parsley new potatoes | creamy mashed potatoes |
| Blackberry Venison Loin £23 Marinated with lemon, garlic, thyme, rosemary, stovie mash, fondant celeriac & blackberry jus | Za'atar Crusted Salmon £18 Rosemary & garlic roasted new potatoes, cherry tomatoes, courgettes, red onion, broccoli & roasted red pepper hummus |
| Halibut Kiev £24 Garlic butter, sautéed kale, Lilliput capers, hand cut chips | Cauliflower Steak (V) £17 Provencal cous cous, asparagus, pickled red onions, Parmesan & Chimichurri sauce |

Braised Beef Bourguignon

£23

£29

grill

Served with homemade hand cut chips, roasted plum tomato, asparagus & a flat cap mushroom. Add a sauce: Peppercorn / Blue Cheese / Diane £2

Coterie Burger £18 Chickpea, courgette, mushroom £17
6oz gf steak burger, gruyere cheese, roasted onion, hand cut chips. GF bun

Garlic roasted flat mushroom, cheddar cheese, hand cut chips

£35

sides

Truffle & Parmesan fries £5 Hand Cut Chips £5 Green Salad £4

Roasted Tenderstem Broccoli £4 Honey Roasted Carrots £4 Mashed Potato £5

Ribeye Steak 8oz