

GLUTEN FREE MENU



WE ENDEAVOUR TO ENSURE THERE ARE NO INGREDIENTS CONTAINING GLUTEN IN THESE DISHES HOWEVER WE CANNOT GUARANTEE TRACES OF GLUTEN WILL NOT BE PRESENT DUE TO THE OPEN PLAN NATURE OF OUR KITCHENS. PLEASE ALWAYS INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES AS DETAILED ALLERGY INFORMATION AVAILABLE ON REQUEST

NIBBLES

- MARINATED BOSCAIOLA OLIVES 3.25
- HERITAGE TOMATO & AVOCADO CROSTINI 4.50
with chilli, lime and coriander on gluten free bread

ROCK OYSTERS WITH SHALLOT VINEGAR AND TABASCO

- x 3 7.00
- x 6 14.00
- x 9 21.00
- x 12 28.00

STARTERS

- TODAY'S SOUP 4.50
with gluten-free bread
- TOMATO & BASIL BRUSCHETTA 4.50
toasted gluten free bread topped with salsa verde, heritage tomatoes, kalamata olives and fresh buffalo mozzarella
- MOULES MARINIÈRE 6.50 | 12.00
steamed scottish mussels in a white wine, garlic and cream sauce with gluten free bread
- MUSHROOMS ON TOAST 4.50
wild and field mushrooms with garlic and salsa verde on toasted gluten free bread
- SMOKED HADDOCK RISOTTO 6.50 | 11.00
locally smoked haddock and sautéed leek risotto with a soft poached free range egg
- PAN-FRIED KING PRAWNS 8.00
in a tomato, garlic and chilli sauce with grilled gluten free bread
- POTTED MACKEREL 6.50
smoked mackerel with crème fraîche, lemon and dill, served with beetroot chutney and gluten free bread

SALADS

- AROMATIC LAMB & CHARGRILLED HALLOUMI 7.00 | 12.50
cumin and thyme rubbed lamb skewers with chargrilled halloumi, roasted red peppers, aubergines, courgettes, mixed leaves and mint yoghurt
- GOATS' CHEESE 6.50 | 11.00
yellison farm goats' cheese with a salad of balsamic baby beetroot, red onion, mixed leaves and pine nuts with a raspberry vinaigrette

MAINS

- MALAYAN CHICKEN 13.50
chargrilled chicken breast with pak choi, edamame beans and red peppers in an aromatic chilli and coconut sauce served with jasmine & wild rice
- BEEF SHORT RIB 17.50
braised cheshire beef with a mushroom & pancetta gravy and your choice of two sides
- BUTTERNUT SQUASH & CHICKPEA CURRY 12.50
in an aromatic coconut, ginger and lime leaf curry with oriental vegetables and wild & jasmine rice
- PAN-FRIED SEA BASS 17.50
with a white grape & tarragon cream sauce and your choice of two sides
- LOBSTER & KING PRAWN RISOTTO 19.50
half a baked lobster with pan-fried king prawns, cherry tomato and parmesan risotto
- PAN ROASTED SALMON 18.00
with king prawns and mussels in a light seafood bisque with tenderstem broccoli, heritage tomatoes and saffron potatoes

GRILL | WITH YOUR CHOICE OF TWO SIDES

- RUMP OF LAMB 17.50
with your choice of either salsa verde or honey & mustard gravy
- TOMAHAWK PORK CHOP 15.50
with fennel puree and mini toffee apples
- 16 OZ CHATEAUBRIAND 25.00 PER PERSON
MINIMUM TWO PEOPLE
A DOUBLE-THICK CENTRE CUT FROM THE DIAMOND END OF A FILLET OF BEEF, BEST SERVED MEDIUM RARE with red wine, mushroom & pancetta gravy, garlic & chilli butter and your choice of two sides
- 8 OZ SIRLOIN STEAK 19.00
a juicy, full flavour steak with a firm texture, recommended medium rare
- 10 OZ RIB-EYE STEAK 22.00
well marbled and intensely flavoured, recommended medium
- 7 OZ FILLET STEAK 24.50
the most tender steak, a premium cut, recommended rare

OUR STEAKS COME FROM PURE BREED ARGENTINIAN BEEF CATTLE AND ARE DRY HUNG ON THE BONE TO ENSURE GREAT FLAVOUR AND TENDERNESS

SAUCES | ALL 1.50

- GARLIC & CHILLI BUTTER
- RED WINE, MUSHROOM & PANCETTA GRAVY
- SALSA VERDE
- HONEY & MUSTARD GRAVY

SIDES | ALL 3.50

- DAUPHINOISE POTATOES
sliced potatoes baked with cream, garlic and gruyère
- SPRING ONION MASH
- BABY BAKED POTATOES
- FRENCH BEANS
with shallot and mint butter
- MAPLE GLAZED ROOT VEGETABLES
- ROCKET & PARMESAN SALAD
with red onion, balsamic and toasted pine nuts

PIZZAS

ALL OUR PIZZAS ARE AVAILABLE ON AN EIGHT-INCH GLUTEN FREE BASE AND SERVED WITH A SIDE OF YOUR CHOICE

- BUFFALO MOZZARELLA AND TOMATO 9.00
with fresh basil and sun blushed tomatoes
- BLUE CHEESE & PARMA HAM 11.00
italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes
- SPICY SAUSAGE 11.00
'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream
- PULLED CHILLI CHICKEN 11.00
with sticky plum sauce, spring onions, fresh coriander and chilli
- ARTICHOKE, WILD MUSHROOM & ROSEMARY 10.00
with garlic butter, porcini mushrooms and roasted shallots finished with watercress - no tomato

DESSERTS

- LONGRIDGE FARM'S ICE CREAM 6.00
choose from vanilla, honeycomb or chocolate
- STICKY TOFFEE PUDDING 6.00
gluten free sticky toffee pudding with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream
- ESPRESSO PANNA COTTA 6.00
with warm pouring chocolate and toffee coated hazelnuts

GLUTEN FREE BEER

PERONI GLUTEN FREE
offers a delicate balance of bitterness and citrus aromatic notes with a surprisingly quick and dry finish
4.40

LUNCH MENU

STARTERS

- TODAY'S SOUP
with gluten free bread
- TOMATO & BASIL BRUSCHETTA
toasted gluten free bread topped with salsa verde, heritage tomatoes, kalamata olives and fresh buffalo mozzarella
- MUSHROOMS ON TOAST
wild and field mushrooms with garlic and salsa verde on toasted gluten free bread

MAINS

- SMOKED HADDOCK RISOTTO
locally smoked haddock and sautéed leek risotto with a soft poached free range egg - ALSO AVAILABLE AS A STARTER

BUTTERNUT SQUASH & CHICKPEA CURRY

in an aromatic coconut, ginger and lime leaf curry with oriental vegetables and wild & jasmine rice

5 OZ RUMP STEAK

tenderised 5oz rump steak with spring onion mash and a red wine, mushroom & pancetta gravy

DESSERTS

- STICKY TOFFEE PUDDING
gluten free sticky toffee pudding with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream
- LONGRIDGE FARM'S ICE CREAM
choose from vanilla, honeycomb or chocolate

2 COURSES 12.50

SERVED MONDAY - FRIDAY 12 - 6PM
SATURDAY UNTIL 4PM

SUNDAY MENU

STARTERS

- TODAY'S SOUP
with gluten free bread
- TOMATO & BASIL BRUSCHETTA
toasted gluten free bread topped with salsa verde, heritage tomatoes, kalamata olives and fresh buffalo mozzarella
- MUSHROOMS ON TOAST
wild and field mushrooms with garlic and salsa verde on toasted gluten free bread

MAINS

- ROAST RUMP OF BEEF
with baby baked potatoes, mash potato, french beans, maple glazed root vegetables and a red wine jus
- ROAST LOIN OF PROK
with baby baked potatoes, mash potato, french beans, maple glazed root vegetables and a red wine jus
- MALAYAN CHICKEN
chargrilled chicken breast with pak choi, edamame beans and red peppers in an aromatic chilli and coconut sauce served with jasmine & wild rice

SMOKED HADDOCK RISOTTO

locally smoked haddock and sautéed leek risotto with a soft poached free range egg - ALSO AVAILABLE AS A STARTER

DESSERTS

- STICKY TOFFEE PUDDING
gluten free sticky toffee pudding with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream
- LONGRIDGE FARM'S ICE CREAM
choose from vanilla, honeycomb or chocolate

1 COURSE 14.95

2 COURSES 17.95

3 COURSES 19.95

SERVED ALL DAY, EVERY SUNDAY

WINE

WHITE WINE

DRY & CRISP



VIURA, CASTILLO DE PIEDRA SPAIN 4.65 | 6.15 | 18.00
hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

SAUVIGNON BLANC, CAPE HEIGHTS SOUTH AFRICA 4.90 | 6.50 | 19.00
fresh, ripe yellow fruit flavours with a hint of lime and plum, as well as some leafy herbal notes. lean, grassy and zippy

GARGANEGA PINOT GRIGIO, VINAZZA ITALY 5.00 | 6.65 | 19.50
a crisp, easy to drink white with flavours of soft citrus fruits and pear

SAUVIGNON BLANC, BOX OF BUDGIES NEW ZEALAND 6.00 | 8.00 | 24.50
this chirpy marlborough sauvignon blanc is fresh and juicy with plenty of pear, zingy kiwifruit and a touch of sage on the finish

GAVI 'LA LUCIANA', PIEMONTE ITALY 25.00
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

NOSIOLA, BOTTEGA VINAI ITALY 27.00
an undiscovered gem from mountainous trentino. think of it as a turbo-charged pinot grigio

CHABLIS, DOMAINE DE LA MOTTE FRANCE 33.00
ripe lemon, crisp and steely just as you'd expect from a great chablis

SANCERRE, DOMAINE MICHEL GIRARD FRANCE 41.00
dazzling purity, lively and expressive with pronounced minerality and a long finish

FRUITY & AROMATIC



VERMENTINO COLOMBARD, LES VIGNERONS FRANCE 5.25 | 7.00 | 20.50
this medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness

PICPOUL DE PINET, DUC DE MORNAY FRANCE 23.00
exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. long-lasting and intense

ALBARIÑO, VILA NOVA PORTUGAL 25.50
an exceptional portuguese albariño that rivals spain's finest. bright, zesty and superb value

RIESLING RÉSERVE, TURCKHEIM FRANCE 29.00
pow! full flavoured and beautifully aromatic, perfect if you love intensely flavoured, mineral dry and fruity white

RICH & COMPLEX



CHENIN BLANC, SUN & AIR SOUTH AFRICA 18.50
intense zippy, floral, citrus aromas with succulent tropical fruit flavours

UNOAKED CHARDONNAY, LISTENING STATION AUSTRALIA 6.00 | 8.00 | 23.50
grapefruit, lime and hints of spice on the nose, white peach and zesty lemon flavours lead to a long, tasty finish

MUSCADET SUR LIE, VIEILLES VIGNES FRANCE 30.00
a real one off and a true discovery. dry, rich and expansive, leading the way in this niche wine's resurgence

OAKED CHARDONNAY, BYRON WINERY USA 40.00
fresh aromas of pear and green apple with a little spice. light buttery notes lead into a balanced toasty oak and mineral finish

RED WINE

SOFT & JUICY



THE RAMBLER ITALY 4.65 | 6.15 | 18.00
a ripe and easy drinking red with soft brambly fruits, supple tannins and a rounded finish

MERLOT, LES OLIVIERS FRANCE 5.50 | 7.35 | 21.50
brightly perfumed fruit, with just a hint of wild lavender and intense flavours of ripe red summer berries

CABERNET SAUVIGNON, SHOWDOWN 'MAN WITH THE AX' USA 7.25 | 9.65 | 28.50
you'll be 'all-in' with this unctuous, fruit charged and utterly drinkable american cab

VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA ITALY 31.00 MAGNUM 60.00
aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate

SMOOTH & FRUITY



RIOJA, FINCA DE ORO SPAIN 5.75 | 7.65 | 22.50
soft, ripe and mellow with youthful plum and blackberry fruit and aromas of oak & savoury spice

PINOT NOIR GRAN RESERVA, NOVAS CHILE 26.00
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

MALBEC, PABLO Y WALTER ARGENTINA 6.90 | 9.15 | 27.00
dangerously drinkable mendoza malbec laced with rich and vibrant fruit flavours

SUSU, VALLONE ITALY 31.00
a stunning, smooth and savoury red not found anywhere outside of italy's 'heel' puglia

◇ **RIOJA GRAN RESERVA, ONTAÑÓN [2005]** SPAIN 45.00
beautifully developed with dark fruit, herbal aromas and toasty oak notes. the finish is long and persistent, with the purity of fruit conveying real elegance

CHUNKY & INTENSE



SHIRAZ, SOLDIER'S BLOCK AUSTRALIA 5.50 | 7.35 | 21.50
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant

BARBERA D'ASTI SUPERIORE, CROCERA ITALY 25.00
fantastically versatile, great on it's own or with grilled meats, finely perfumed, dark, silky and smooth from north west italy

◇ **MALBEC CABERNET FRANC, AMAUTA** ARGENTINA 33.00
ultra-fine, deep red fusion from some of the worlds highest vineyards in cafayate

◇ **RIBERA DEL DUERO CRIANZA, PINNA FIDELIS** SPAIN 45.00
raspberry & blackberry notes with mellow vanilla & clove aromas. well blended tannins and a long, very pleasant finish make this wine delightfully moreish

◇ **AMARONE DELLA VALPOLICELLA, PRÁ [2011]** ITALY 79.00
an amarone of unusual grace and purity from the celebrated graziano prá – a sublime wine

ROSÉ WINE

PINK & DELICIOUS



WHITE ZINFANDEL, JACK & GINA USA 5.00 | 6.65 | 19.50
a soft and juicy rosé full of summer berry fruits and plenty of lively acidity

PINOT GRIGIO ROSÉ, MIRABELLO ITALY 5.00 | 6.65 | 19.50
strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish

CÔTES DU RHÔNE ROSÉ, LES CERISIERS FRANCE 26.00
full flavoured, ripe and beautifully balanced with elegant textured berry fruit and a twist of raspberry freshness

SANCERRE ROSÉ, DOMAINE MICHEL GIRARD FRANCE 33.00
an exceptional pinot noir rosé from loire. pure, refined and fantastic to drink with or without food

CHAMPAGNE & SPARKLING

MODERN & VIBRANT



PROSECCO, VIGNANA ITALY 125 ML 5.00 | 27.00
stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears

SPARKLING ROSÉ, DOLCI COLLINE ITALY 125 ML 5.50 | 30.00
a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto

PROSECCO, DOMENICO DE BERTIOL ITALY 35.00
treat you and your friends to one of the finest proseccos on the market. also poured in harry's bar in venice!

FRANCIACORTA BRUT, FERGHETTINA ITALY 44.00
super, smashing, great. italy's justified answer to top notch champagne, exceptional value

CLASSIC CHAMPAGNE



CHARLES CHEVALIER BRUT 125 ML 9.50 | 54.00
rich and toasty with great depth and character epitomise the quality and finesse of charles chevaliers champagnes

CHARLES CHEVALIER BRUT ROSÉ 65.00
a fresh, vivacious rosé with some depth, lifted by aromas of freshly picked red berries. a classic aperitif

VEUVE CLICQUOT YELLOW LABEL HALF 40.00 70.00 MAGNUM 140.00
a rather famous champagne for all the right reasons – a richer, more flavoursome fizz with layers of baked apple and a nice touch of cream on the finish

LAURENT PERRIER CUVÉE ROSÉ BRUT 99.00
delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery, fragrant and dry. this rosé is rich and complex with a soft fruit flavour

DOM PÉRIGNON 200.00
a big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

'DITCH DISCOVERIES

all the highlighted wines are 'ditch discoveries', which come highly recommended. we work very closely with hangingditch, an award winning independent manchester wine merchant. together we are striving to find you the very best individual and hand-crafted wines

◇ these wines will be decanted at your table
all wines served in 175ml or 250ml measures unless otherwise stated
125ml measures also available • vintages may vary