

Gluten Free Menu

Little Plates

Today's home-made soup (*please see today's specials*) £5.50 (nv)

Lamb koftas, raita, spring onion & pomegranate salad £7.00

Basil, chilli & mint marinated Burrata with heirloom tomatoes, pine nut pesto & balsamic £7.00 (n/v)

Quinoa superfood salad with quinoa, tenderstem broccoli, edamame beans & sweet potatoes,
lime & ginger dressing £7.00/£13.50 (v)

Trio of melon with marinated feta, prosciutto & baby basil £6.75

Bubble & squeak with oak smoked bacon, poached egg & hollandaise sauce £7.00/£13.50 (vo)

Large Plates

Slow braised spiced duck salad with watermelon, honey roast cashews, spring onion, carrot & mooli £16.25 (n)

Pan seared seabass with saffron potatoes, beetroot, braised fennel & samphire £17.25

'Halls of Hazlemere' gluten free sausages with creamy mash & red wine jus £12.75

Sweet potato, chickpea & coconut curry with steamed wild rice £12.00 (vgn) *Add chicken or halloumi £4.00 each*

Chiltern rump of lamb with lemon & rosemary potatoes, crushed peas, Wye Valley asparagus,
mint & redcurrant jus £19.75

Buttermilk fried chicken burger, red pepper & chilli jam, lettuce, red onion, house salad & summer slaw £15.25

10oz Ribeye steak with new potatoes, grill garnish, rocket & peppercorn jus £24.75

Sides

Vegetables of the day £4.00 / Creamy leeks with bacon £3.50 / Creamy mash £3.50

Heirloom tomatoes, red onion, baby basil & balsamic £4.00 / Lemon & rosemary potatoes £3.75 (v/vgno)

Puddings

Iced mango parfait, torched pineapple £6.00

Strawberry panna cotta, meringue, macerated strawberries, lime & basil sorbet £6.75

Summer fruit salad with a cinnamon & vanilla syrup £5.75

Gluten free banana pancakes with raspberry sorbet £6.00

Home-made ice creams £6.00 Strawberry / Coconut / Peach & thyme

Home-made sorbets £5.50 Mojito / Elderflower / Passionfruit & banana

Artisanal cheese plate with 'OQH' chutney, gf oat biscuits, celery, apple & grapes £8.75/£10.75

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