

Gluten & Dairy Free Menu

Little Plates

- Today's home-made soup (*please see today's specials*) £5.50 (nv)
Lamb koftas, spring onion & pomegranate salad £7.00
Trio of melon with prosciutto & baby basil £6.75
Quinoa superfood salad with quinoa, tenderstem broccoli, edamame beans & sweet potatoes,
lime & ginger dressing £7.00/£13.50 (v)
Bubble & squeak with oak smoked bacon, poached egg £7.00/£13.50 (vo)

Large Plates

- Slow braised spiced duck salad with watermelon, honey roast cashews, spring onion, carrot & mooli £16.25 (n)
'Halls of Hazlemere' gluten free sausages, with olive oil mash & red wine jus £12.75
Sweet potato, chickpea & coconut curry with steamed wild rice £12.00 (vgn) *Add chicken £4.00*
Pan seared seabass with saffron potatoes, beetroot, braised fennel & samphire £17.25
10oz Ribeye steak with new potatoes, grill garnish & rocket £24.75

Sides

- Olive oil mash £3.50 / Vegetables of the day £4.00 (v)
Heirloom tomatoes, red onion, baby basil & balsamic £4.00 / Lemon & rosemary potatoes £3.75 (v/vgno)

Desserts

- Dairy free summer fruit sundae £6.00
Banana & coconut pancakes with raspberry sorbet £5.75
Summer fruit salad with vanilla & cinnamon syrup £5.75
Home-made dairy free ice creams £6.00 *Chocolate / Vanilla / Strawberry*
Home-made sorbets £5.50 *Mojito / Elderflower / Passionfruit & banana*

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