

# GLUTEN FREE MENU

## ANTIPASTI

- Zuppa del giorno served with chargrilled focaccia (v) (**gf without the bread**) 5-
- Seatrout tartare, cucumber jelly, herb salad & crème fraiche, paprika crisp (gf) 6-
- Poached smoked haddock, new potato, pea, mussel & saffron broth (sf)(gf) 7-
- Ham hock terrine, pickled heritage vegetable, burnt apple puree,  
sprouted mustard seeds (m)(gf) 6.50

## PASTA

**We serve gluten free alternative pasta shells where sauce is marked (gf)**

- with steamed mussels, tomato & sea herbs (sf)(gf) 10-
- purple sprouting broccoli, cashew & wild garlic dressing, gorgonzola (v)(n)(gf) 9.50

### “World Famous Pasta Offer”

**£6.95 per portion**

**from Tue-Fri 12noon-3pm/5pm-7pm,**

**Sat 12noon-3pm & Sun 12noon-9pm**

Offer Not Available on Bank Holidays Weekends  
& Mondays, other public holidays  
Subject to availability.

## INSALATE (LUNCH ONLY)

- Purple sprouting broccoli, cashews, red chard, quartirolo & chilli dressing (v)(gf)(n) 9.50

If you suffer from any food allergies please advise your server at time of order.

(ve) vegan (P) pescatarian (v) vegetarian (gf) gluten free (m) mustard (sf) shell fish (s) sesame (n) nuts

## SECONDI

-Spiced roast cauliflower, cauliflower & almond milk puree, shaved broccoli, toasted hazelnuts & crispy kale salad (v)(ve)(n)(gf) 12.50

## CONTORNI

-Skinny fries, wild garlic mayo (gf)(v) 3.50

-Purple sprouting broccoli, cashew & chilli dressing (n)(gf)(ve)(v) 3.50

-Insalata verde cucumber & spring onion, mustard dressing (m)(gf)(ve)(v) 3.50

-Pea, broad bean & spring greens, kale, garlic olive oil (gf)(v)(ve) 3.50

## DOLCE

all at 6.00

-Yorkshire rhubarb & cardamom arctic roll, poached rhubarb & vanilla rhubarb gel (gf)

## FORMAGGI

8.00

-Cheeseboard selection of 3 cheese tasting with Nonnas chutney, honey, toasted walnuts & focaccia bread (n)(**can be served without focaccia bread**)

If you suffer from any food allergies please advise your server at time of order.

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# VEGETARIAN MENU

## STUZZICHINI

- Chef's #WeBakeItFresh daily bread, seasonal butters (n)(v) 3.50
- Chef's marinated olives (n)(v) 5-
- Pasta crisps with white bean & wild garlic, crème fraiche & chive, tomato salsa (v) 5-
- Pane e Aaglio Chargrilled focaccia bread with garlic butter (v) 4-
- Pane, aglio e formaggio Chargrilled focaccia bread with garlic butter & cheese (v) 4.50

## ANTIPASTI

- Zuppa del giorno served with chargrilled focaccia (v) 5-
- White bean & wild garlic fried ravioli, tomato salsa & chilli dressing (v) 6-
- Sweet & sour Mediterranean vegetables & goats cheese bruschettone (v) 6-

## PASTA

All our pastas are home-made using eggs & flour.

**We serve gluten free alternative pasta shells where sauce is marked (gf)**

**The gluten free pasta shells are suitable for vegetarian and vegans**

- Rigatoni purple sprouting broccoli, cashew & wild garlic dressing, gorgonzola (v)(n)(gf)9.50
- Roast pepper, courgette & aubergine lasagne, green salad & garlic bread(v) 10-

## INSALATE (LUNCH ONLY)

- Purple sprouting broccoli, cashews, red chard, quartirolo & chilli dressing (v)(gf)(n) 9.50

If you suffer from any food allergies please advise your server at time of order.

(ve) vegan (P) pescatarian (v) vegetarian (gf) gluten free (m) mustard (sf) shell fish (s) sesame (n) nuts

## SECONDI

-Spiced roast cauliflower, cauliflower & almond milk puree, shaved broccoli, toasted hazelnuts & crispy kale salad (v)(ve)(n) 12.50

## CONTORNI

- Skinny fries, wild garlic mayo (gf)(v) 3.50
- Purple sprouting broccoli, cashew & chilli dressing (n)(gf)(ve)(v) 3.50
- Insalata verde cucumber & spring onion, mustard dressing (m)(gf)(ve)(v) 3.50
- Pea, broad bean & spring greens, kale, garlic olive oil (gf)(v)(ve) 3.50
- Super grains salad, barley, lentils, quinoa & cider vinegar mustard dressing (m)(v)(ve) 4.00

## DOLCE

all at 6.00

All our desserts contain eggs.

- Yorkshire rhubarb & cardamom arctic roll, poached rhubarb & vanilla rhubarb gel (gf)
- Milk chocolate pannacotta, double chocolate biscotti, caramel jelly
- Baked blood orange cheesecake, blood orange curd, marmalade granola
- Affogato: two scoops of vanilla ice-cream, espresso, Frangelico liqueur (n)
- Selection of ice cream (n)
- Nonnas classic Tiramisu

## FORMAGGI

8.00

-Cheeseboard selection of 3 cheese tasting with Nonnas chutney, honey, toasted walnuts & focaccia bread (n)

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# VEGAN

## SMALL/BIG PLATES

available as small or large plates

Purple sprouting broccoli, cashew & chilli dressing (n)(gf)(ve)(v)	3.50/8-
Insalata verde cucumber & spring onion, mustard dressing (m)(gf)(ve)(v)	3.50/8-
Pea, broad bean & spring greens, kale, garlic olive oil (gf)(v)(ve)	3.50/8-
Super grains salad, barley, lentils, quinoa & cider vinegar mustard dressing (m)(ve)	4-/8.50

## MAIN COURSE

-Spiced roast cauliflower, cauliflower & almond milk puree, shaved broccoli, toasted hazelnuts & crispy kale salad (v)(ve)(n)	12.50
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**We serve gluten free pasta shells that are suitable for vegan guests.**

**Please ask a member of the team to advise on suitable sauces.**

If you suffer from any food allergies please advise your server at time of order.

(ve) vegan (P) pescatarian (v) vegetarian (gf) gluten free (m) mustard (sf) shell fish (s) sesame (n) nuts