



Encore Gluten Free Menu

Starter

Cheddar rarebit, burnt apple **6.95**

poached chicken terrine, truffle potato salad, watercress **7.95**

Bourbon cured Salmon, crème fraiche, yuzu gel, dill pickle, soda bread **8.95**

Main

Local lamb hotpot, heritage carrots, potato terrine, savoy cabbage, beetroot, lamb jus **18.45**

Grilled chicken, peas a la francaise, cos, bacon, peas, white wine **14.95**

Roast cod, tender stem, kale, parmesan potato, chive cream **17.95**

Dry aged beef Rump steak, 180g, hand cut chips, heritage tomato salad, pink peppercorn sauce **24.95**

Charred aubergine & jackfruit tagine, olive oil mash, chickpea crumb **13.95**

Sides

Hand cut chips, chicken salt **4.45**

Truffle & parmesan chips **5.25**

Seasonal greens, brown butter **4.25**

Pomme anna potato & herbs **4.45**

Roast heritage carrots, pumpkin seed and tarragon **4.45**

Confit tomato, shallots, basil, balsamic salad **4.25**

Sweet

Flourless chocolate cake, crème fraiche, burnt white chocolate **6.95**

Lemon posset, strawberry **6.95**

1,2or3 Cheese board, burnt apple, chutney, breads biscuits **7.95/11.95/13.95**

