

littlechef's table

Gluten-Free Dinner Menu

Appetisers

HOUSE MARINATED GORDAL OLIVES (V) • £4.25

STARTERS

MISO + SPRING GREEN SOUP (V) • £7.50

Pickled enoki / field 28 herbs

... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £6.00

LIGHTLY SMOKED SALMON COOKED IN TAMARIND • £9.75

Carrot, ginger and coconut thai curry / cucumber, lime and poppy seed salad

... pairing: (v) 2019 Bischoffliche Riesling / a classic riesling with citric acidity and a balanced minerality / 175ml • £7.75

CURDS + WHEY • £9.50

Lamb's tongue cooked in whey / sheep curds / morcilla / rhubarb and pistachio salad

...pairing : 2019 Clos du Val Bordeaux blend / complex bramble, cedar and chocolate with a velvety finish / 125ml • £14.75

GRILLED ASPARAGUS + BURRATA (V) • £9.95

Sorrel and wild garlic hummus / roast jersey royals / pistachios / oxalis

... pairing: 2019 Premier Cru Chablis / balanced minerality with notes of citrus, flint and a touch of salinity / 175ml • £9.25

PONZU AND SESAME GLAZED BLADE OF BEEF • £10.75

Shitake dashi / kombu noodles / lovage emulsion

... pairing: 2018 Corbieres-Boutenac blend / dark berry, exotic spices, and wonderful tannins / 175ml • £9.25

MAINS

CONFIT BELLY PORK • £22.50

Koji fillet / morcilla / apple / potato presse /picallili turnips / pork jus

...pairing : 2017 Barbera d'Asti Superiore / black cherry, chocolate, & toasted oak / 175ml • £7.50

ROAST COD • £21.75

Minus 8 veronique, sorrel / grilled asparagus / grapes / oyster leaf /wild garlic jersey royals

... pairing: 2019 Premier Cru Chablis / balanced minerality with notes of citrus, flint and a touch of salinity / 175ml • £9.25

KOJI MARINATED HEN OF THE WOODS (V) • £18.50

Char siu / apricot / lovage / shiitake dashi / Lancashire style parched adzuki beans

... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £6.00

CUMBRIAN CHICKEN SUPREME • £21.50

Wild garlic rolled thigh / chicken jus / gnocchi /aged parmesan / purple broccoli /confit tomato

... pairing: 2019 Premier Cru Chablis / balanced minerality with notes of citrus, flint and a touch of salinity / 175ml • £9.25

FAUX ROSSINI • £27.50

Grilled sirloin / mushroom faux foie gras /madeira jus / bone marrow mash

...pairing : 2019 Clos du Val Bordeaux blend / complex bramble, cedar and chocolate with a velvety finish / 125ml • £14.75

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Sides

TRIPLE COOKED CHIPS (V) £3.50 • ADD KATSU SAUCE +£1.50

PURPLE BROCCOLI, RHUBARB, PISTACHIO, BLUE CHEESE (V) • £4

GRILLED ASPARAGUS, WILD GARLIC BUTTER (V) • £4

GARLIC, ROSEMARY & THYME MUSHROOMS (V) • £3.50

GARLIC MASH (V) • £3.50

Desserts

RHUBARB & LEMON (V) • £7.50

Compressed rhubarb / poached rhubarb / yogurt curd / pistachio / lemon sorbet

... *wine pairing: ontanon marco fabio moscatel • 75ml / £5.75*

CARMELIZED PINEAPPLE (V) • £7.50

Whipped coconut cream / passion fruit sorbet

... *wine pairing: Daschbosch Old Vine Hanepoot • 75ml / £7.50*

SORBET (V) • £5.50

A selection of house-made seasonal sorbets