



Lunch served 12pm - 2.30pm
Dinner served 5.30pm - 9pm

FREE-FROM GLUTEN MENU

Small plates

Soup of the day, served with gluten-free bread (vg)	7.00
Home cured beetroot gravadlax, prune chutney & gluten-free bread	10.00
Pan-seared pigeon, bacon salad with a raspberry vinaigrette	10.00
Butternut squash risotto, parmesan shavings, truffle oil (vgo)	10.00
Smoked chicken & avocado salad with a pomegranate dressing	10.00
Chicken liver parfait with an apple & tomato chutney, gluten-free bread	10.00

Large plates

9oz Sirloin steak (gf)	23.00
<i>with caramelised onions, roasted mushroom & tomato, and skinny fries</i>	
<i>Peppercorn sauce</i>	<i>+3.00</i>
Duck breast with a spiced cherry compote, dauphinoise potatoes and seasonal veg	22.50
Slow braised lamb shank, mash & Marsala reduction, served with seasonal vegetables	22.00
Pan roasted halibut, mash with salsa verde & seasonal vegetables (gf)	22.00
Roast salmon fillet with butter dressing, served with crushed new potatoes, bok choy & leeks	20.00
Mountain™ burger, chilli jam, fries & coleslaw	15.00
The Tuns calabrese burger, with skinny fries & homemade slaw	15.00
<i>6oz burger topped with mozzarella, tomato & basil, in a brioche bun</i>	
5oz rump steak salad, salsa verde & fries (gf)	18.00
Roasted cauliflower on a bed of ratatouille & pomme puree (vg)	16.00
Sides:	4.00
Mixed herb olives	
Skinny fries	Chunky chips
Seasonal vegetables	

(Gf) gluten-free, (gfo) gluten-free option available, (vg) vegan, (vgo) vegan option available, (n) nuts

If you have a food allergy, or special dietary requirement, please inform a member of staff.

Due to the nature of our business we cannot guarantee the food prepared on these premises are free from allergenic ingredients



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