

DAMSON & WILDE

BRASSERIE & BAR

Gluten Free Autumn Menu

Monday to Saturday | 12pm to 9pm

Starters

- King prawn pil pil, toast 11.00
- Pig cheek, cafe de paris polenta 10.50
- Beetroot gravadlax, pickled cucumber, horseradish creme fraiche, toast 10.00
- French onion soup, gruyere crouton 9.00
- Mushroom parfait, pickled shallots, toast (v) 9.50

Classics

- Portuguese fish stew, rice, parsley & hazelnut pesto 23.00
- Pork shank Dijonnaise, mash, tenderstem 20.00
- Gnocchi, squash puree, goats cheese, toasted seeds (v) 19.00
- Coq au vin, mash 22.00
- Skate wing, grenobloise, new potatoes, samphire 24.00

Grills

- Barnsley lamb chop 9oz (served pink) 23.50
- Rump 8oz 24.00
- Sirloin 8oz 27.00
- Rib eye 10oz 33.00
- Cote de boeuf, dry aged 36oz (to share) 74.00
- Served with chips, salad garnish & your choice of sauce

Sauces

- Peppercorn sauce | Salsa verde | Garlic butter | Cafe de Paris butter 3.00

Sides

- Chips (ve) 5.50
- Parmesan truffle fries (v) 5.50
- House salad (ve) 5.50
- Steamed greens (ve) 5.50
- Mash (v) 5.50
- Roasted carrots (ve) 5.50

Please make your server aware if you are coeliac or have a gluten allergy. Our kitchens are not gluten free but the team will work really hard at keeping your dishes away from gluten. Our kitchen has a separate gluten free fryer so your gluten free ingredients won't be cooked in the same oil as gluten containing foods.

v (Vegetarian) ve (Vegan)

If you have any specific dietary requirements or require allergy information, please ask a team member. Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 10% service charge will be added to your bill.

CARD & CONTACTLESS PAYMENTS ONLY