

GLUTEN FREE SUMMER MENU

Nibbles

Crispy fried whitebait with a zesty lemon aioli 4.50

Marinated giant green olives with rosemary
and sundried tomatoes **VE** 3.50

Laverstoke Park buffalomi fries with a spicy coconut
yoghurt, avocado and harissa dip, topped with candied
seeds **V** 7.25

Specials

Our chefs work with local suppliers to source the freshest ingredients,
and create an exciting and varied selection of daily specials, overflowing with flavour.

See our blackboard for today's selection.

Starters

Prawn cocktail: romaine lettuce, Marie Rose sauce,
gluten free toast 8.50

Sun blushed tomato, red pepper and feta tart,
with a mixed leaf salad, garlic and parsley dressing,
roasted heritage tomatoes, and beetroot glaze **V** 7.25

Soup of the day, with gluten free toast **VE** 5.50

Ham hock and pea terrine, with piccallilli,
and gluten free toast 7.50

Baked camembert to share, with honey and thyme,
and gluten free toast for dipping 14.75

Mains

Crispy-battered haddock and chunky chips
with minted crushed peas, and tartare sauce 14.95

Lamb and mint pie, in a crispy pastry case, with
buttered mash, and sautéed summer greens 15.50

Spiced sweet potato short crust pastry pie, with buttered
mash, and sautéed summer greens **V*VE** 14.50

Prime British steak burger, mature cheddar, smoked
pancetta, crispy onions, burger sauce, skin-on-fries 15.25

10oz Himalayan salt dry-aged English rump steak,
with seasoned chips, roasted flat mushroom and vine
tomatoes, served with your choice of peppercorn sauce,
blue cheese or garlic and chive butter 26.50

Sides

Secretts' baby leaf salad,
cherry tomatoes, house
dressing **VE** 3.50

Sautéed summer greens
V*VE 3.50

Skin-on-fries or
chunky chips **VE** 3.50

Rosemary and garlic
roasted new season
potatoes **VE** 3.50



Desserts

Bramley apple and vanilla crumble tart, with clotted cream gelato **V *VE** 6.75

Glazed lemon tart, summer berry compote, and chantilly cream **V** 7.95

English strawberry Eton mess, chantilly cream, and meringue **V** 6.50

Sticky toffee pudding, miso and muscavado caramel, and vanilla gelato **V** 6.50

Dark chocolate brownie, with vanilla gelato and caramel sauce **V** 6.50

Mooka gelato: chocolate, vanilla, salted caramel, clotted cream, rum and raisin **V**

Mooka sorbet: mango, blackberry, lemon sorbet **VE**

1 scoop 1.95, 2 scoops 3.80 or 3 scoops 5.50

English cheese board, with apricot and ginger chutney,
fresh celery and gluten free bread 12.50

Choose 3 from: Rosary Ash, Sussex Charmer, Dorset Blue, Tunworth Brie

Sunday Roasts

What's a weekend without a roast in
your favourite pub?

See our specials board for our selection of roasts
available, all day every Sunday*.

Gluten free and child portions available.

*Subject to availability. Booking advised.

Sandwiches

All our sandwiches are served with skin-on-fries

Available Monday to Saturday lunchtimes
EXCLUDING BANK HOLIDAYS

B.L.T with crispy lettuce,
beef tomato, and mayonnaise, served on gluten
free bread 9.75

Mature cheddar, apricot and ginger chutney, and
fresh rocket on gluten free bread **V** 9.25

Crispy-battered fish finger sandwich, with lemon
and chervil aioli, and fresh rocket, on gluten free
bread 11.95

Green plate policy

Allergens & Intolerances

Please speak to your server about ANY allergens or intolerances.

We cannot guarantee that items have not come into contact with nuts.

If you have any allergies or intolerances your food should be served on a green plate.

Please do not consume anything not served on a green plate.

V = VEGETARIAN DISH VE = VEGAN DISH *VE = CAN BE ADAPTED TO VEGAN ON REQUEST

Please note, an optional 10% gratuity will be added to your bill.