

STAPLEFORD PARK  
GRINLING GIBBONS RESTAURANT  
GLUTEN FREE MENU

STARTERS

- Devon crab, pickled radish, tomato essence Exmoor caviar      Marinated Heritage tomatoes, feta, basil (vg)  
Seared mackerel, burnt cucumber, Stapleford Park gin lemon      Poached guinea fowl, pickled apple & wild mushrooms  
puree  
Salt baked beetroots, toasted hazelnuts, goats cheese pearls (v)

MAINS

- 160g Hereford beef fillet, textures of onion, artichokes, truffle      Pan fried turbot, runner beans, charred leeks, pancetta,  
potato      celeriac cream  
Smoked tofu, roasted heritage carrots, charred broccoli, toasted      Burghley Estate lamb rump, confit potato, courgette & mint  
seeds (vg)  
Poached halibut, clams, samphire & fennel, champagne sauce

SIDES

A choice of one side dish

- Fine beans, honey & toasted almonds      Smoked garlic & thyme roasted chantenay carrots  
Mange tout mint pesto      Roast butternut squash, kale & feta salad  
Olive oil mash      Boulanger potato  
Rosemary & parmesan roasted new potatoes

Allergy Key: [V] Vegetarian, [VG] Vegan

For dietary requirements and food allergies please ask a member of our team for assistance. All prices are inclusive of VAT a discretionary service charge of 12.5% will be added onto your bill.

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T O F I N I S H

Chilli & ginger roasted peach, orange & lemon balm sorbet (vg)      Caramelised banana bavarois, Baileys ice cream (v)

O R

A selection of our favourite cheeses with grape, apple & chutney

Bosworth Ash: Matured goat's cheese, Staffordshire

Colston Bassett: Colden bodied blue veined cheese, delicate

Rutland Red: Vibrant colour with firm, almost flaky texture, sweet, nutty and gentle lactic flavour

flavour, made with milk from Yorkshire cows

Golden Cenarth: Award winning, Creamy soft cheese washed with cider

Vintage Lincolnshire Poacher: Smooth yellow paste with nutty and earthy flavour, firm texture similar to cheddar with a lingering aftertaste

D E S S E R T   W I N E

P O R T

Tokaji Aszu, Hungary	50ml	6.85	Poças, 10yr tawny	50ml	9.60
Elysium Black Muscat, USA	50ml	4.75	Poças, LBV 2012	50ml	7.60
Muscat de Rivesaltes, France	50ml	5.20	Poças, Colheita 1995	50ml	11.60

T E A   A N D   C O F F E E

Tea or coffee with Chocolate truffles      4.45      Irish coffee, Calypso coffee or Bailey's coffee      8.75

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