






# GLUTEN-FREE MENU

As our kitchen, and fryers contain gluten, we cannot guarantee any dish to be totally free-from


## SMALL PLATES

- Gluten-free Bread & Garlic Butter 3.50 **v**
- Nocerella, Gaeta & Cerignola Olives 3.75 
- Shawarma-spiced Houmous, Dukkah & Gluten-free Bread 4.50 
- Beetroot Falafel, Coconut Yoghurt 5.00 
- Iberico Chorizo 5.50

## STARTERS

- King Prawn Cocktail, Crab Mayonnaise 9.50
- Today's Winter Soup - See Blackboard 6.00 **v**
- Pan-fried Native Scallops, Tartare Hollandaise, Spinach & Capers 12.00
- Baked Somerset Camembert, Truffle Honey, Walnut Crust & Gluten-free Bread 8.00 **v**
- Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Gluten-free Toast 8.25
- Maple-roasted Butternut Squash Salad, Puy Lentils, Walnut & Orange 7.00/13.00   
*Add Halloumi 2.50 **v** or Smoked Tofu 2.50 *

## MAIN COURSES

- Free-range Roast Chicken Supreme, Sticky Garlic Greens & New Potatoes 16.50
- Honey-glazed Merrifield Duck Breast, Savoy Cabbage, Smoked Bacon, Puréed Celeriac, Green Peppercorn Jus 22.50
- Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews, Coconut Sambal, Basmati Rice & Gluten-free Bread 14.75 
- Today's Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- Pan-fried Salmon, Leeks, Edamame & White Bean Sauce 17.50

## GRILL


*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties. All Steaks are served with New Potatoes & Watercress Salad.*

- 8oz Rump Cap 19.75
- 100z Rib Eye 27.50
- Add Béarnaise or Peppercorn Sauce 1.75*

## SIDES

- Buttered Mash 4.00 **v**
- Green Salad, Soft Herbs, Toasted Seeds, Vinaigrette 4.25 
- Sticky Garlic Winter Greens 4.00 **v**

## DESSERTS

- Crème Brûlée 6.25 **v**
- Mulled Wine Poached Pear, Blackcurrant Sorbet 6.25 
- Salcombe Dairy Ice Creams & Sorbets 5.95 **v**  
*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)*

## ARTISAN CHEESE

- Our cheeses change with the season & are all served ripe & ready with chutney, apple & gluten-free bread*
- Choose from: Gillot Camembert | Rutland Red **v** | Beauvale | Blanche **v** | The Strathearn **v**
- All five cheeses 12.00 Any three cheeses 7.00 A single smidgen of cheese 3.75

**v** Vegetarian dishes  Vegan dishes We're also happy to adapt other dishes, please ask.

*Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. Allergens: before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.*

