



GLUTEN-FREE MENU

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

APÉRITIFS

- Champagne Piper-Heidsieck Cuvée Brut NV, France 9.00
Aperol Spritz 8.25
Kir Royale 9.50
Grand Pink Gin & Tonic 8.50

DELI PLATES

Great for sharing over a drink while you decide.

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

STARTERS

- King Prawn Cocktail, Crab Mayonnaise 9.75
Today's Winter Soup - See Blackboard 6.00 **v**
Pan-fried Native Scallops, Tartare Hollandaise, Spinach & Capers 12.25
Baked Somerset Camembert, Truffle Honey, Walnut Crust & Gluten-free Toast 8.00 **v**
Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Gluten-free Toast 8.50
Maple-roasted Butternut Squash Salad, Puy Lentils, Walnut & Orange 7.00/13.00
Add Halloumi 2.50 **v** or Smoked Tofu 2.50

MAINS

- Free-range Roast Chicken Supreme, Sticky Garlic Greens & New Potatoes 16.75
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 14.75
Today's Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
Pan-fried Salmon, Leeks, Edamame & White Bean Sauce, Gremolata 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 & Rocket.

- 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, Chardonnay Vinaigrette 4.25
Sticky Garlic Winter Greens 4.00 **v**

PUDS & CHEESE

- 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)
Our cheeses change with the season & are all served ripe & ready with chutney, apple & gluten-free bread
Choose from: Camembert Gillot | 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.