


GLUTEN-FREE MENU

As our kitchens and fryers contain gluten, and dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.

Small Plates

GLUTEN-FREE BREAD **v**
Garlic Butter 4.50

NOCERELLA, GAETA &
CERIGNOLA OLIVES 3.75 
ROSEMARY & GARLIC-STUDDERED CAMEMBERT **v**
Gluten-free Toast 8.75

SHAWARMA-SPICED HOUMOUS 
Crispy Chickpeas & Gluten-free Bread 4.50

Starters

TODAY'S AUTUMN SOUP **v**
Gluten-free Bread 6.25

CHILLI & GARLIC KING PRAWNS
Gluten-free Toast 9.00

PAN-FRIED NATIVE SCALLOPS
Puréeed Cauliflower & Sherry-soaked Raisins 12.00

MOROCCAN-BAKED BEETROOT & LENTIL SALAD 
Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 7.00/13.00
+ Honey & Mustard Pork 3.50

Mains

SEA BASS FILLETS
Miso, Edamame, Bok Choi & Sesame 18.50

FREE-RANGE CHICKEN SUPREME
Garlic & Sage Butter, New Potatoes or Green Salad 16.50

SRI LANKAN SPINACH, SWEET POTATO & CHICKPEA CURRY 
Cashews, Coconut Sambal, Basmati Rice 14.50

Grill

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.

Steaks served with New Potatoes & Rocket.

8OZ RUMP CAP STEAK 19.95

12OZ SIRLOIN ON THE BONE 28.00

+ Béarnaise or Peppercorn Sauce 1.75 | + Garlic King Prawns 5.00

Sides

BUTTERED NEW POTATOES 4.00 **v**

BABY KALE SALAD 
Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25

TENDERSTEM BROCCOLI **v**
Béarnaise 4.75

Puds & British Cheeses

CRÈME BRÛLÉE 6.50 **v**

AMARENA CHERRY BAKEWELL TART **v**
Yoghurt Ice Cream, Toasted Almonds 7.50

SALCOMBE DAIRY ICE CREAMS & SORBETS 6.00 **v**
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)

BRITISH CHEESE PLATE
Beauvale & Rutland Red, Chutney, Apple & Gluten-free Bread 6.25

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. A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities. **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.