

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.

Apéritifs

CHAMPAGNE PIPER-HEIDSIECK 9.50 | KIR ROYALE 10.00 | APEROL SPRITZ 8.25 | VILLA ASCENTI PEACH GRAND GIN & TONIC 9.50

Small Plates

NOCERELLA, GAETA &
CERIGNOLA OLIVES 3.95 

SHAWARMA-SPICED HOUMOUS 
Crispy Chickpeas & Gluten-free Bread 4.75

Starters

CROWN PRINCE PUMPKIN SOUP 
Toasted Seeds 6.25

KING PRAWN COCKTAIL
Crab Mayonnaise 9.50

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

BAKED SOMERSET CAMEMBERT **V**
Truffle Honey, Walnut Crust & Gluten-free Toast 8.95

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

Mains

PAN-FRIED SALMON
Leeks, Edamame & White Bean Sauce, Gremolata 18.50

FREE-RANGE CHICKEN
Rocket, Parmesan & New Potatoes 17.00

SRI LANKAN SPINACH, SWEET POTATO & CHICKPEA CURRY 
Cashews, Coconut Sambal, Basmati Rice 14.75

HONEY-GLAZED MERRIFIELD DUCK BREAST
Savoy Cabbage & Smoked Bacon, Pomme Purée, Green Peppercorn Jus 23.50

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 21.00

12OZ SIRLOIN ON THE BONE 29.00

+ Béarnaise or Peppercorn Sauce 2.00 | + Garlic King Prawns 5.00

Sides

BUTTERED NEW POTATOES 4.00 **V**

GREEN SALAD 
Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25

SAUTÉED BRUSSELS SPROUTS
Confit Shallots, Maple-cured Ham 4.25

Puds & British Cheeses

MULLED WINE POACHED PEAR 
Blackcurrant Sorbet 6.75

AMARENA CHERRY BAKEWELL TART **V**
Yoghurt Ice Cream 7.50

CRÈME BRÛLÉE 6.75 **V**

SALCOMBE DAIRY ICE CREAM & SORBET 6.00 **V**
(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)

BRITISH CHEESE PLATE
Beauvare & Rutland Red, Chutney, Apple & Gluten-free Toast 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. If you want to know more about how our dishes are cooked or prepared, please talk to us.