# Gluten Free 

## Aperitifs

Coates \& Seely Brut Reserve ( 125 ml )
British Bellini

| $£ 11.50$ | Jack Russell Gin Dry Martini | $£ 9.95$ |
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| $£ 9.00$ | Jack Russell Negroni | $£ 9.50$ |

Nibbles
Gluten free breads, whipped garden herb butter, Ramsbury extra virgin rapeseed oil \& balsamic £5.00 Garlic \& herb marinated olives $£ 5.00$

## Starters

Spinach, watercress \& garden herb gazpacho, creme fraiche, gluten free bread $£ 8.00$
Lamb koftas, baby gem lettuce \& tzatziki, harissa dressing £8.00
Cashew nut hummus, chargrilled veg, curried apple dressing, gluten free toast £9.00
Newlyn sardines on toast, passata sauce, Heritage tomatoes, garden herbs £8.00
Stokes Marsh Farm fillet of beef carpaccio, reduced white balsamic, rocket \& parmesan salad £12.00

## Mains

Brixham mussels, garlic \& cider cream sauce, buttered Cornish scrapers, gluten free toast
Confit lamb belly \& shoulder,
sauteed potatoes, courgette, olive tapenade, roast shallot petals, lamb sauce
Market fish of the day
Marinated cauliflower steak, salt baked beetroot, chargrilled aubergine puree, spiced dukkha
'Smashed' burger, two $30 z$ patties, American style cheese, shredded iceberg, toasted bun, burger sauce, red cabbage coleslaw \& sauteed potatoes
Chargrilled dry-aged Stokes Marsh Farm $80 z$ Ribeye steak, garlic butter, rocket \& parmesan salad, sauteed potatoes, bearnaise sauce

Chargrilled dry-aged Stokes Marsh Farm $16^{6 z}$ Chateaubriand to share, garlic butter, confit garlic, slow roast tomatoes, sauteed potatoes, rocket \& parmesan salad, brandy peppercorn \& bearnaise sauce $£ 85.00$

## Sides $£ 5.50$ each

Buttered Cornish scrapers, spring onions $\&$ chives | Buttered summer greens Chargrilled broccoli \& courgettes, grilled lemon dressing, toasted almonds House salad, cucumber, radish, Heritage tomatoes, honey and mustard dressing

