



## Gluten-free Menu

### Deli

Warm Gluten-free bread & Garlic Butter 3.25 Campagnola Olives 3.00

### Starters

Garlic & Rosemary-studded Camembert, Gluten-free Bread 7.50

Soup of the Day - See Specials 5.75

Grilled Sardines, Harissa Mayonnaise & Rocket 7.50

Potted Native Crab, Toasted GF Bread 9.00

Air-dried Dorset Beef, Pear, Pecorino & Pine Nuts 8.50

Pan-seared Native Scallops, Celeriac Purée, Apple & Hazelnut Salad 11.00

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 7.50 / 14.50

Warm Salad of Balsamic-roasted Peppers & Fennel, Avocado, Tomato & Lentils, Maple Dressing 6.00/11.50

*Add Free-range Chicken or Grilled Halloumi 2.50*

### Mains

Pan-fried Fillets of Sea Bass, Saffron Potatoes, Sprouting Broccoli & Shellfish Sauce 16.50

28 Day Dry-aged Rump Cap Steak, New Potatoes & Béarnaise 19.75

Grilled Calves Liver, Smoked Bacon, Kale & Mash 17.50

Vegetable Biryani, Cauliflower Rice, Red Lentil Dahl & Chapati 13.75

Roasted Hake, Cavolo Nero, Pancetta & Butternut Squash 17.25

Free-range Coq Au Vin & Seasonal Greens 14.50

### Sides

Green Salad & Soft Herbs, Avocado Dressing 3.75

Roasted Roots, Beetroot & Thyme Dressing 4.00 New Potatoes or Creamed Mash 3.75

Halloumi Fries & Bloody Mary Ketchup 4.50 Seasonal Greens 3.75

### Puds

Poached Pear, Mascarpone & Hazelnut Brittle 6.50

Crème Brûlée 6.50

Cherry & Almond Trifle 6.75

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Blackcurrant Sorbet)