



Gluten Free

Aperitifs

Coates & Seely Brut Reserve (125ml)	£11.50	Jack Russell Gin Dry Martini	£9.95
British Bellini	£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	£22.00
Confit lamb belly & shoulder, sauteed potatoes, courgette, olive tapenade, roast shallot petals, lamb sauce	£26.00
Market fish of the day	£MVP
Marinated cauliflower steak, salt baked beetroot, chargrilled aubergine puree, spiced dukkha	£17.00
'Smashed' burger, two 3oz patties, American style cheese, shredded iceberg, toasted bun, burger sauce, red cabbage coleslaw & sauteed potatoes	£18.00
Chargrilled dry-aged Stokes Marsh Farm 8oz Ribeye steak, garlic butter, rocket & parmesan salad, sauteed potatoes, bearnaise sauce	£37.00
Chargrilled dry-aged Stokes Marsh Farm 16oz 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

We have the following menus available should you have any dietary requirements: [Gluten Free](#) | [Dairy Free](#) | [Vegan](#)

Where possible, we use as much produce from the beautiful Facombe Estate, from wild game to the fruit from our orchards.

A discretionary service charge of 10% will be added to the bill.

If you have any food allergy or intolerance query, please speak to a member of the team.