



GLUTEN-FREE SUMMER MENU

STARTERS

Courgette, Spinach & Basil Soup, Pine Nuts & Crème Fraîche 5.50

Pan-fried Native Scallops, Sweetcorn Purée 11.50

Free-range Chicken Caesar Salad, Crispy Bacon & Anchovies,

Gluten Free Croutons 8.50 / 16.00

Ham Hock & Tarragon Terrine, Apple Salad, Gluten Free Toast 7.50

MAINS

Maple-cured Gammon Rib Eye Steak, Poached Egg & New Potatoes 14.50

Pan-fried Cod, Tenderstem Broccoli & Lemon Butter Sauce 14.50

Pan-fried Seabass, Provençal Vegetables, Tomato Sauce, Basil Oil 16.75

28 Day Dry-aged 8oz Rump Cap Steak, New Potatoes & Béarnaise 19.75

Bedfordshire Lamb Rump, Fondant Potatoes, Artichokes & Broad Beans &

Lamb Jus 23.50

Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers,

Pesto & Pangrattato 14.50

SIDES

Green Salad & Soft Herbs, Avocado Dressing 3.75

Wedge Salad, Ranch Dressing & Crispy Bacon 3.75

Creamed Spinach 3.00

Buttered New Potatoes 2.75

PUDS

Strawberry Daiquiri Parfait, Lime Curd 6.25

Coconut Milk Panna Cotta, Mango Salsa, Toasted Coconut 6.00

Vanilla Crème Brûlée 6.25

Salcombe Dairy Ice Cream 5.75

(Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet)

Cheese Plate - Three Summer Cheeses, Chutney, Apple & Gluten Free Toast 7.75