GLUTEN-FREE SUNDAY BEST

As our kitchen and fryers contain gluten, we cannot guarantee any dish to be totally free-from.

DELI PLATES

STARTERS

Baked Somerset Camembert, Truffle Honey, Walnut Crust & Gluten-free Bread 8.00 v
King Prawn Cocktail, Crab Mayonnaise 9.75
Pan-fried Native Scallops, Tartare Hollandaise, Spinach & Capers 12.25
Today's Winter Soup - See Blackboard 6.00 v
Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Gluten-free Toast 8.50

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 17.50

Jimmy Butler's Free-range Pork & Crackling 16.75

Roast of the Day - Please ask

MAINS

Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews, Coconut Sambal, Basmati Rice 14.75 Pan-fried Salmon, Leeks, Edamame & White Bean Sauce, Gremolata 17.50 Slow-roasted Cornish Lamb Shoulder, Celeriac Purée, Roasted Roots & Crispy Lamb 19.25 Maple-roasted Butternut Squash Salad, Puy Lentils, Walnut & Orange 7.00/13.00 Add Halloumi 2.50 v or Smoked Tofu 2.50

SIDES

Buttered Mash 4.00 v Braised Red Cabbage 4.00 v

PUDS & CHEESE

Crème Brûlée 6.25 v

Mulled Wine Poached Pear, Blackcurrant Sorbet 6.25 Salcombe Dairy Ice Creams & Sorbets 5.95 v

(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)

Cheese - Our cheeses change with the season, served ripe & ready with Chutney, Apple & Gluten-free Bread

All five cheeses 12.00 | Any three cheeses 7.00 | A single smidgen of cheese 3.75

Gillot Camembert | Rutland Red v | The Strathearn v | Blanche v | Beauvale