



• gluten free menu •

• while you wait •

Gluten free bread, olive oil, balsamic, dukkah, sea salted butter £3.00

Marinated mixed olives £3

Edamame beans (salted soya beans in pod) £2.50

Pheasant popcorn £2.50

• starters •

Soup of the day with gluten free bread £5 / £6

Steamed Devon mussels, parsley & garlic **or** cider, bacon & cream, gluten free bread £8.50

Sautéed scallops, butternut squash puree, smoky paprika & hazelnut crumb £10

Portland crab bruschetta, charred sweet corn & chilli, coriander micro cress £10

Wild rabbit rillettes, cornichons, grilled gluten free bread £8

• mains •

Cola glazed ham, autumn squash & sweet potato hash, poached eggs £12.50

Lamb rump, minted pea puree, fondant potato, sweet roasted garlic jus £18

Devon free range chicken, butterbean & chorizo cassoulet, crispy kale £14

Pot roast belly pork, champ mash, cider, onion & puy lentil jus £15

'Brace of Butchers' 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19

(add a sauce: peppercorn / red wine jus / blue vinny £2)

Steamed Cornish mussels, parsley & garlic **or** cider, bacon & cream, gluten free bread or fries £14

Scallops in shell, butternut squash puree, smoky paprika & hazelnut crumb, fries & salad £18

Hake fillet, mash, wild mushrooms, mushroom & Madeira butter sauce £15

Baked goats' cheese, fig chutney, autumn vegetables £12.50

• sides •

Garlic bread £3 *(add cheese +50p)*

Chunky chips £3 *(add cheese +50p)*

Mixed side salad £3

Fries £3

Smoked paprika & garlic fries £3.25

Seasonal vegetables £3

• desserts •

Lemon & blackberry posset £6

Dark chocolate & raspberry pudding, hot chocolate sauce, vanilla pod ice cream £7

Local ice cream or sorbet (1, 2 or 3 scoops) *please ask for selection* £1.50 per scoop

Blue Vinny cheese board with a selection of three or five cheeses, chutney and oatcakes £7/ £9