

## STARTERS

Cherry tomato, spring onion, red onion, basil and garlic balsamic infused bruschetta on toasted foccacia with garlic butter and wild rocket (G,V)	£7
Chicken liver pâté with caramelised red onion chutney, rocket & cucumber salad and toasted sourdough (D,G,GFO,N) may contain traces of walnuts and hazelnuts	£7
Seafood cocktail, king prawns, smoked salmon, white crab with cucumber ribbons, baby gem and cherry tomatoes served with a Marie Rose sauce and toasted sourdough (G,D,GFO)	£12
Pea and garden mint soup with toasted sourdough and pea shoot garnish (G,V,GFO)	£7

## MAINS

8oz (225g) Chandler and Dunn 28 day aged rump steak with triple cooked skin on chips, portobello mushroom, roasted vine tomatoes and onion rings (GFO,D)	£30
V Gastro panko breadcrumb chicken burger in a sesame seeded bun with baby gem lettuce and tomato, chipotle mayonnaise, homemade coleslaw and skin on chips (G,D,N and sesame seeds)	£18
V Gastro fish pie with salmon, cod and smoked haddock in a white wine, cream and dill sauce with creamy chive mash potato topping and buttered tenderstem broccoli (GFO,D)	£20
Meat in Place Cumberland sausages with creamy mashed potatoes, buttered cabbage, green beans and peppered onion gravy (G,D)	£18
Chestnut mushroom, courgette, spinach, garlic and tomato pasta with parmesan, house salad and garlic focaccia (V,G,GFO)	£18

V = vegetarian  $\cdot$  G = gluten (GFO = gluten free option available)  $\cdot$  N = nuts  $\cdot$  D = Dairy Please always inform us of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. Details of the 14 main allergies available on request. Prices include VAT @ 20%



## SIDES & EXTRAS

Triple cooked skin on chips (GFO)	£4
House mixed leaf salad	£4
Peppercorn sauce (G,D)	£2.5
Onion rings (G)	£3

## DESSERTS

Sicillian lemon posset with chantilly cream and shortbread (G,D,N)	£7
Warm rhubarb frangipani tart with Devon custard (D,N,G)	£6
Banoffee waffle with caramel and chocolate sauce and vanilla ice cream (D,G)	£7
Baked melting dark chocolate fondant with chocolate sauce, caramelised pears and salted caramel ice cream (GFO,D - gluten free served with vanilla ice cream)	£9
Cafe affogato with salted caramel ice cream and toasted hazelnuts (D,N,G- GFO served with vanilla ice cream, decaffeinated also available)	£7
Three specially selected cheeses, grapes, crackers & Mrs Mckenzies tomato kasundi chutney (our crackers may contain traces of nuts GFO,N,D)	£13
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