

## STARTERS

---

Cherry tomato, spring onion, red onion, basil and garlic bruschetta infused with balsamic vinegar on toasted foccacia with garlic butter, wild rocket and cucumber ribbon salad (G,V,GFO)	<b>£7</b>
Satay chicken skewers with toasted crushed peanuts and pickled carrot ribbons with wild rocket (N,D,GFO)	<b>£8</b>
Prawn gambas al ajillo, garlic marinaded shell on giant prawns on fresh baked baguette with wild rocket and cucumber ribbon salad, balsamic glaze and fresh lime (G,D,GFO)	<b>£12</b>
Pan seared wild mushrooms in garlic on toasted sour dough with fresh horseradish mayonnaise, truffle oil and pea shoot garnish (G,V,GFO)	<b>£8</b>

## 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)	<b>£30</b>
V Gastro burger 2 x 5oz prime beef patties in a bun with maple cured bacon, Emmental cheese, crispy onions, baby gem lettuce, tomato, pickled gherkins, Jack Daniel's and honey BBQ sauce, homemade coleslaw & triple cooked chips (G,D,N)	<b>£20</b>
V Gastro seafood linguini, king prawns, salmon, cod, baked fennel, red peppers, spring onion, cherry tomatoes and spinach, infused with a spiced mango, sesame seed, white wine and garlic sauce with wild rocket garnish (GFO,D,N - contains sesame seeds)	<b>£25</b>
Steak and kidney pudding with creamy chive mashed potatoes, buttered kale and green beans with peppered onion gravy (G,D)	<b>£18</b>
Sweet potato & coconut curry with lime and coriander infused rice, toasted flatbread, spring onion and pomegranate garnish, mango chutney and crisp papadam (V,G,GFO,N)	<b>£18</b>
Salmon fillet with ginger, soy, spring onion and honey sauce, crushed chive new potatoes, buttered tender stem broccoli, baby corn and carrots (GFO,D)	<b>£24</b>

## **SIDES & EXTRAS**

---

Triple cooked skin on chips (GFO)	<b>£4</b>
House mixed leaf salad	<b>£4</b>
Peppercorn sauce (G,D)	<b>£2.50</b>
Onion rings (G)	<b>£3</b>

## **DESSERTS**

---

Vanilla and lime panna cotta with fresh sliced mango and lime syrup (D,GFO)	<b>£7</b>
Warm rhubarb frangipani tart with Devon custard (D,N,G)	<b>£6</b>
Banoffee waffle with caramel and chocolate sauce and vanilla ice cream (D,G)	<b>£7</b>
Baked melting dark chocolate fondant with chocolate sauce, and salted caramel ice cream (GFO,D - gluten free served with vanilla ice cream)	<b>£9</b>
Cafe affogato with salted caramel ice cream and toasted hazelnuts (D,N,G) - GFO served with vanilla ice cream, decaffeinated also available	<b>£7</b>
Blueberry cheesecake with chantilly cream and blueberries to garnish	<b>£7</b>
Three specially selected cheeses, grapes, crackers & Mrs Mckenzie's tomato kasundi chutney (our crackers may contain traces of nuts GFO,N,D)	<b>£13</b>