

SUNDAY LUNCH - 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)	£7
Satay chicken skewers with toasted crushed peanuts and pickled carrot ribbons with wild rocket (N,D,GFO)	£8
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)	£12
Pan seared wild mushrooms in garlic on toasted sour dough with fresh horseradish mayonnaise, truffle oil and pea shoot garnish (G,V,GFO)	£7

SUNDAY ROAST

Rump of beef	£22	Herb infused butternut squash (V)	£19
Chicken breast wrapped in parma ham	£22	Steak and kidney pudding	£19

All served with roasted potatoes, Yorkshire pudding (G), creamed leeks, braised red cabbage, honey roasted parsnip, carrot and swede mash, cauliflower & broccoli cheese and a rich red & wine onion jus (D,GFO available)

FROM THE SEA

V Gastro seafood linguini, king prawns, salmon, cod, baked fennel, 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)	£24
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DESSERTS

Vanilla and lime panna cotta with fresh sliced mango and lime syrup (D,GFO)	£7
Banoffee waffle with caramel and chocolate sauce and vanilla ice cream (D,G)	£7
Baked melting dark chocolate fondant with chocolate sauce and salted caramel ice cream (GFO,D) Gluten free served with vanilla ice cream	£9
Blueberry cheesecake with chantilly cream and blueberries to garnish	£7
Rhubarb frangipani with Devon custard	£7
Three specially selected cheeses, grapes, crackers & Mrs Mckenzie's tomato kasundi chutney - our crackers may contain traces of nuts (GFO,N,D)	£13