

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

MAINS

8oz (225g) 28 day aged steak with triple cooked skin on chips, portobello mushroom, roasted vine tomatoes and onion rings (GFO,D)	Fillet Sirloin	£39.50 £26.00
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)		£20
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)		£25
Steak and kidney pudding with creamy chive mashed potatoes, buttered kale and green beans with peppered onion gravy (G,D)		£18
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)		£18
Pan fried salmon fillet with ginger, soy, spring onion and honey sauce, crushed chive new potatoes, buttered tender stem broccoli, baby corn and carrots (GFO,D)		£24

NEW Poke Bowls!

Seared tuna with soy and ginger or Teriyaki chicken	£18.95
Griddled halloumi with caramelised red onion & cracked black pepper sauce	£16.95

SIDES & EXTRAS

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

DESSERTS

Vanilla and lime panna cotta with fresh sliced mango and lime syrup (D,GFO)	£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, 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
Blueberry cheesecake with chantilly cream and blueberries to garnish	£7
Three specially selected cheeses, grapes, crackers & Mrs Mckenzie's tomato kasundi chutney (our crackers may contain traces of nuts GFO,N,D)	£13