

# Gluten and Dairy-Free Sunday Best

## **DELI PLATES**

Campagnola Olives 3.00 GF/DF

Halloumi Fries & Bloody Mary Ketchup 4.50 GF

Dorset Charcuterie & Cornichons 5.00 GF/DF

Whitebait & Aioli 4.00 DF

Tomato Houmous, Dukkah & Gluten Free Toast 4.00 GF

#### **STARTERS**

Autumn Minestrone Soup 5.75 GF/DF

Garlic Mushrooms on Gluten Free Toast 7.50 GF/DF

#### EITHER / OR

Free-range Mojo Chicken, Wild Rice, Pomegranate & Edamame Bean Salad 7.50 / 14.50 **GF/DF**Poached & Smoked Salmon Fishcake, Wilted Spinach 7.50 / 14.50 **DF** 

# SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 16.50 GF/DF

Jimmy Butler's Free-range Leg of Pork & Crackling 15.75 GF/DF

 $Roast\ of\ the\ Day-See\ Blackboard$ 

Autumn Vegetable Wellington 13.75 **DF** 

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50 GF/DF Braised Red Cabbage 3.50 GF/DF

## **MAINS**

Pan-fried Sea Bream, Braised Fennel & Sauce Vierge 16.50 GF/DF

28 Day Dry-aged 8oz Rump Cap Steak, Chips 19.75 GF/DF

Grilled Calves Liver, Smoked Bacon, Kale & New Potatoes 17.50 GF/DF

Sri Lankan Sweet Potato & Cashew Curry, Lime Pickle, Coconut Sambal 14.50 GF/DF

#### **SIDES**

Thick-cut Chips or Skinny Fries 4.00 **GF/DF** Green Salad & Soft Herbs, Avocado Dressing 3.75 **GF/DF** 

Honey & Thyme Roasted Roots 3.75 GF/DF New Potatoes 3.75 GF/DF



#### **PUDS & CHEESE**

# **PUDS**

Apple Tarte Tatin & Vanilla Ice Cream 6.75  $\mathbf{GF/DF}$ 

Salcombe Sorbets 5.75

Lemon or Blackcurrant Sorbet GF/DF

Jude's Ice Cream 5.75

Vanilla **GF/DF** 

# CHEESE

Our cheeses change with the season & are all served ripe and ready with chutney, apple & gluten free toast

## **Choose from:**

Gillot Camembert **GF** 

Ashlynn Goats **GF** 

Winterdale Cheddar GF

Beauvale Blue **GF** 

All four cheeses 10.50

Any three cheeses 7.75

A single smidgen of cheese 3.75