

# GLUTEN-FREE SUNDAY BEST

*As our kitchen and fryers contain gluten, we cannot guarantee any dish to be totally free-from.*

## SMALL PLATES

Gluten-free Bread & Garlic Butter 4.50 v Nocerella, Gaeta & Cerignola Olives 3.75 🍷  
Rosemary & Garlic-studded Camembert, Gluten-free Toast 8.75 v

## STARTERS

Wasabi-cured Salmon, Pickled Mooli & Ginger, Toasted Sesame 9.25  
Today's Summer Soup 6.00 v  
Pan-fried Native Scallops, Watercress & Tartare Hollandaise 12.00

## SUNDAY ROASTS

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

Aubrey's Dry-aged Rump of Beef 17.00

Jimmy Butler's Free-range Pork & Crackling 16.50

Roast of the Day - Please Ask

## MAINS

Pan-fried Sea Bream, Ratatouille & Shaved Fennel 18.50  
Aubrey Allen's 12oz Sirolin on the Bone, New Potatoes & Watercress 28.00  
Today's Summer Vegetarian Special - Please Ask v  
Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 13.00 🍷  
*Add Halloumi 2.50 v*

## PUDS & BRITISH CHEESES

Lemon Posset, Raspberries & Baked White Chocolate 6.50 v  
Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.50 v  
Salcombe Dairy Ice Creams & Sorbets 6.00 v

*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)*

Our British cheeses change with the season & are all served ripe & ready, with Chutney, Apple & Gluten-free Bread

All five cheeses 12.50 | Any three cheeses 7.50 | A single smidgen of cheese 3.75  
Baron Bigod | Blanche v | The Strathearn v | Rutland Red v | Beauvale

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v Vegetarian dishes 🍷 Vegan dishes We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.