

Low-gluten starters

Thai chef Napa's spiced chicken skewers peanut satay sauce **9.50**

Baked half Camembert with honey + thyme gluten-free toast (v) **10.00**

Home-made mackerel pate gluten-free toast and butter **8.00**

Asparagus, watercress, pea and radish salad Cornish blue cheese, honey mustard dressing (v) **9.75**

Low-gluten mains *check the blackboard for any specials: many fish dishes and vegetarian tarts are gluten-free, ask your server*

Hampshire-cured ham two free-range fried eggs, fries, salad **17.50**

Big Bowl salad lettuce, avocado, peppers, beetroot, chickpeas, carrot, tomato salsa, vinaigrette / Caesar / honey mustard dressing (v) **13.95**

Add a topping: grilled halloumi **+4.50** roasted chicken breast **+4.50**

Mediterranean-spiced lamb koftas Greek salad with romaine lettuce, tomato, olive + onion salsa, feta cheese, tzatziki, new potato chips **20.00**

Veggie mezze roasted red pepper dip with tomato + onion salsa, olives, houmous, butter beans with olive oil + parsley, gluten-free toast (v) **17.50**

Salad of duck confit mango, sweet chilli and coriander salsa, green beans, spring onion, romaine lettuce, radish, sesame seeds **19.00**

8oz rump steak fries, mushrooms, green vegetables or salad **23.50**

8oz rib eye steak fries, mushrooms, green vegetables or salad **26.50**

Extras: pepper sauce or herb butter **+2.50**

Low-gluten desserts

Locally made ice-creams and sorbets (two scoops) (v) **7.50**

Old Vine coffee panna cotta candied orange **8.50**

Cheese plate Somerset cheddar, Cornish blue cheese, oatcakes, walnuts, apricots, fig relish (v) **12.50**

*Cross-contamination risks cannot be eliminated in our kitchen. Allergies or dislikes? Let us know before ordering, ingredients not listed in full. 12.5% service added to all tables, all tips to staff. Bills split max 4 ways

Low-gluten* menu

Low-gluten breakfast *available until end of lunch service*

Full English two bacon rashers, one gluten-free pork sausage, two free-range fried eggs, baked beans, mushrooms, tomatoes, hash browns. Gluten-free toast + butter **14.25**

Veggie full English two fried eggs, avocado, mushrooms, baked beans, tomatoes, hash browns. Gluten-free toast + butter (v) **13.25**

Breakfast sandwich on gluten-free toast *choose from:*

bacon • gluten-free pork sausage • mushrooms • fried egg

One item **8.75** / Two items **9.75** / Three items **10.75**

Smashed avocado on gluten-free toast roasted peppers, grilled halloumi, smoky brunch seasoning (v) **12.50**

Shakshuka two free-range eggs with spiced tomato sauce, fresh herbs and crumbled feta. With gluten-free bread (v) **11.25**

Low-gluten sandwiches toasted gluten-free bread (*lunch only*)

Mushroom + French brie melt with caramelised onion (v) **10.50**

Club sandwich egg mayonnaise, Hampshire-cured ham, chicken breast, lettuce, tomato **14.00**

Smoked salmon, cornichon and dill cream cheese **13.50**

Hampshire-cured ham, tomato and cheddar cheese melt **12.50**

Cajun-spiced chicken thigh and avocado with tomato, olive and spring onion salsa **12.95**

Ploughman's Triple Hampshire ham, Somerset cheddar, Cornish blue cheese, salad, crisps, gluten-free toast, butter **16.00**

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