

STARTERS

Cherry tomato, spring onion, red onion, basil and garlic balsamic infused bruschetta on toasted foccacia with garlic butter and wild rocket (G,V)	£7
Satay chicken skewers with toasted crushed peanuts and carrot ribbons (N,D,GFO)	£8
Seafood cocktail, king prawns, smoked salmon, white crab with cucumber ribbons, baby gem and cherry tomatoes served with a Marie Rose sauce and toasted sourdough (G,D,GFO)	£12
Pea and garden mint soup with toasted sourdough and pea shoot garnish (G,V,GFO)	£7

MAINS

8oz (225g) Chandler and Dunn 28 day aged Rump or Fillet steak with triple cooked skin on chips, portobello mushroom, roasted vine tomatoes and onion rings (GFO,D)	£30 RUMP £40 FILLET
V Gastro panko breadcrumb chicken burger in a sesame seeded bun with baby gem lettuce and tomato, chipotle mayonnaise, homemade coleslaw and triple cooked chips (G,D,N)	£18
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 and peppered onion gravy (G,D)	£18
Sweet potato and coconut curry with lime and coriander infused rice, toasted flatbread, spring onion and pomegranate garnish (V,G,GFO,N)	£18
Pan seared salmon fillet with soy, ginger, garlic, spring onion and honey glaze served with sautéed potatoes and buttered tenderstem broccoli (GFO,D)	£24

V = vegetarian \cdot G = gluten (GFO = gluten free option available) \cdot N = nuts \cdot D = dairy. Please always inform us of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. Details of the 14 main allergies available on request. Prices include VAT @ 20%



SIDES & EXTRAS

Triple cooked skin on chips (GFO)	£4
House mixed leaf salad	£4
Peppercorn sauce (G,D)	£2.5
Onion rings (G)	£3
Macaroni and cheese with garlic and herb breadcrumbs	£4
DESSERTS	
Sicillian lemon posset with chantilly cream and shortbread (G,D,N)	£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, caramelised pears 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
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Three specially selected cheeses, grapes, crackers & Mrs Mckenzies tomato

kasundi chutney (our crackers may contain traces of nuts GFO,N,D)