



GLUTEN FREE MENU

SNACKS

Korean Pork Belly Bites – pickled cucumber • £8.5
Garlic chilli coriander prawn skewers aioli • £9.5

Monkfish cheek scampi
warm tartare sauce
dill oil • £8

3 Porthilly oysters – pickled shallots
lemon – chilli and lime • £15

STARTERS

Devon crab – potato rosti cake – Wye Valley asparagus – pickled walnut ketchup – pine oil • £15.5

Ember roasted Heritage carrots - lime yoghurt – pickled shallots – hazelnut – carrot top pesto • £9.5

Beef tartar – confit egg yolk mushroom ketchup puffed potato • £12.5

Beech Ridge Farm duck breast-fermented plum – hoisin • £12

Citrus cured trout – blood orange – fennel • £9

Soup of the day – Tilly's gluten free bread – Netherend Farm butter • £9

LAND

Westcountry Lamb rack – braised shoulder boulangère – lamb fat carrot date – ewes curd – jus gras • £29

Trio of West-Country pork – black garlic pommes anna – creamed leek – kale pork and Madeira sauce • £22

Beechridge Farm chicken breast confit chicken thigh wild garlic – asparagus • £23

SEA

Pan seared turbot – crab braised gem – artichoke – saffron potatoes – bisque • £POA

Curried monk fish tail – crispy cheek puffed rice cracker – Bombay potat pickled cucumber – mint emulsion • £26

Salmon fishcake – poached egg herb emulsion skinny fries • £20

PLANT

Roasted aubergine – miso purée kohlrabi fondant – pickled peppers Chimi churi dressing • £18

Crispy Hen of the woods mushroom burger – gluten free brioche – shiitake mushroom marmalade – skinny fries Asian slaw • £18.5

Salt baked celeriac – apple – grape walnut – split dill sauce • £20

FROM THE GRILL

All steaks served with chunky chips – balsamic tomatoes – portobello mushroom and seasonal greens

Darts Farm butchers Rump • £27/285g

Darts Farm butchers Ribeye • £35/285g

Darts Farm butchers Fillet • £34/200g

Darts Farm butchers tomahawk • £8 per 100g

Butchers Block to share (min 1000g, if not a lot more)

A selection of artisan cuts of West Country meat mixed grill, served with chunky chips, a choice of 2 sauces, seasonal greens £38 per person (min 2 people)

SAUCES • £3.5 EACH

Chimi churi Bearnaise
Red wine jus Peppercorn

Ultimate Winslade Burger – Dartmoor beef patty, braised beef pastrami, sliced pickles, house mustard, Monterey Jack cheese, skinny fries • £22

SIDES

Chunky Chips • £4.5

Skinny Fries • £4.5

Truffle & Parmesan fries • £7

Creamy mash potato • £4.5

Seasonal vegetables • £5.5

Heritage tomato salad • £5

Tenderstem broccoli – hazelnut brown butter • £5

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.