

GASTRO *at* COFTON

MAIN COURSE

SLOW-BRAISED TEIGN BEEF CHEEK

Creamy shallot mash, red wine jus, served with local root vegetables (GF) (DFA)

STICKY TERIYAKI BRIXHAM SALMON

Glazed pan-seared salmon, finished with a sticky teriyaki glaze, served on fragrant jasmine rice with sesame-dressed greens. (GF) (DF)

FOREST FUNGI MUSHROOM LINGUINE

Selection of wild oyster, shiitake, and chestnut mushrooms served in a linguine with a garlic-parmesan creamy white wine sauce, finished with a quicks cheddar & croutons.

TO FINISH

WILD BERRY CHEESE CAKE

Biscuit base, served with berry compote, clotted cream. (GF)

STICKY TOFFEE PUDDING

Classic date sponge, hot toffee sauce, served with Farmer Tom's vanilla ice cream. (GFA)

CHOCOLATE BROWNIE

Fudgy chocolate brownie, chocolate sauce, honeycomb crumb, Farmer Tom's vanilla ice cream. (GFA)

MAIN COURSE **£17** EACH OR TWO FOR **£30**

MAIN & DESSERT **£22** OR TWO FOR **£40**