

# SUNDAY MENU

## OUR GLUTEN FREE\* & DAIRY FREE\* DISHES

Please use this in conjunction with the Sunday menu to help you to choose dishes that best suit your dietary requirements.  
ALLERGENS: Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. \* Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.

### NIBBLES

Olives gf df  
Baguette gf (gluten free bread)

### STARTERS

Indian spiced samosas df  
Chicken liver parfait gf (gluten free bread)  
Potted crab & avocado gf (gluten free bread)  
Moroccan mezze platter df

### MAINS

Duck leg confit gf  
Gunpowder chicken & green papaya salad df  
Free range burger df (without cheese topping)  
Malabar fish curry df gf (without crispy shallots)  
Moules marinieres gf (without chips; with gluten free bread)  
Moules red Thai curry sauce df gf (without chips; with gluten free bread)  
Moroccan mezze platter df  
Steak frites gf (without chips)

### SIDES

Chips df  
Minted new potatoes gf  
Sweet potatoes with lime mayo df  
Mixed leaf salad gf df  
Mixed spring greens gf  
Thai green leaf salad gf df  
Roquette & Grana Padano salad gf

### DESSERTS

Ice cream & sorbets gf df  
(Gavotte biscuit served with ice cream contains gluten and dairy)  
Rhubarb & custard with cinder toffee gf