

OUR GLUTEN FREE* & DAIRY FREE* DISHES

Please use this in conjunction with the à la carte 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)
- Salmon with beetroot & horseradish *gf*
- Moules marinières *gf* (gluten free bread)
- Moules red Thai curry *df gf* (gluten free bread)
- Potted crab & avocado *gf* (gluten free bread)
- Moroccan mezze platter *df*
- Asparagus with soft poached egg *gf df*
- Pulled beef tortilla *df*

MAINS

- Duck leg confit *gf*
- Smoked pork belly *gf*
- King scallop brochette *gf df*
- 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)
- Salmon with choron sauce *gf* (without chips)
- Moroccan mezze platter *df*
- Aubergine with baba-ganoush *df gf* (without flatbread)
- Spring vegetable risotto *gf*
- Steaks *gf* (without chips or Roquefort sauce)

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)
- Summer berry pavlova *gf*
- Rhubarb & custard with cinder toffee *gf*