

DINNER MENU

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

Asian style chicken wings *df*

Posh pork scratchings *gf df*

Baguette *gf* (gluten free bread)

Olives *gf df*

STARTERS

Moroccan mezze platter *df*

Potted crab & avocado *gf* (gluten free bread)

Chicken liver parfait *gf* (gluten free bread)

Indian spiced samosas *df*

MAINS

Malabar fish curry *df, gf* (without crispy shallots)

Whole rack of Cajun home-smoked pork ribs *df*

Gunpowder chicken *df*

Duck leg confit *gf*

Free range burger *df* (without cheese topping)

Beer-battered cod & chips *df*

Harissa-glazed aubergine *df, gf* (without flatbread)

Pan-fried sweetcorn & potato fritter *gf, df*

Steaks *gf* (without chips or Roquefort sauce)

SIDES

Chips *df*

Sage & onion mash *gf*

House coleslaw *gf, df*

Mixed leaf salad *gf, df*

Thai green leaf salad *gf, df*

DESSERTS

Apple & blackberry crumble *df*

Rhubarb & custard with cinder toffee *gf*

Chocolate Indulgence *gf*

Ice cream & sorbets *gf, df*

(Gavotte biscuit served with ice cream contains gluten and dairy)