

# LUNCH 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*

### EXPRESS LUNCH

Pulled beef tortilla *df*

Crayfish salad *gf*

Pan-fried sweetcorn & potato fritter *gf df*

Half a rack of Cajun home-smoked pork ribs *df*

### PUB CLASSICS

Beer-battered cod & chips *df*

Free range burger *df* (without cheese topping)

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

### 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)*