

# 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*

Heritage tomato salad *gf df*

Pulled beef tortilla *df*

## MAINS

Duck leg confit *gf*

Smoked pork belly *gf*

Crayfish & mango salad *gf*

Gunpowder chicken & green papaya salad *df*

Free range burger *df* (without cheese topping)

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

Moules marinières *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)

Heritage tomato salad with feta *df* (without cheese)

Sweetcorn & potato fritter *gf df*

Steaks *gf* (without chips or Roquefort sauce)

## SIDES

Chips *df*

Minted new potatoes *gf*

Sweet potatoes fries *df*

Mixed leaf salad *gf df*

Mixed greens *gf*

Thai green leaf salad *gf df*

Summer coleslaw *gf df*

## DESSERTS

Ice cream & sorbets *gf df*

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

Summer berry pavlova *gf*