

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 (with gluten free bread)

Baguette & dips df gf (with gluten free bread)

STARTERS

Indian spiced samosas df

Chicken liver parfait gf (gluten free bread)

Grilled, lightly smoked salmon fillet & cauliflower gf

Moules marinières gf (with gluten free bread)

Potted crab & avocado gf (with gluten free bread)

Moroccan mezze platter df

Baked Saint-Marcellin cheese gf (with gluten free bread)

Pulled beef tortilla df

MAINS

Pheasant with cranberry & pumpkin gf

Duck leg confit gf

Smoked pork belly gf

Marinated chicken & sweet potato wedges df

Free range burger df (without cheese topping)

Paella, red mullet & king prawns gf df

Malabar fish curry df gf (without crispy shallots)

Moules marinières gf (without chips; with gluten free bread)

Salmon with choron sauce gf (without chips)

Moroccan mezze platter df

Cauliflower steak & truffle cream df

Sweetcorn & potato fritter gf df

Steaks gf (without chips or Roquefort sauce)

SIDES

Chips df

Dauphinoise potato gf

Sweet potato fries df

Mixed leaf salad gf df

Buttered green beans gf

Winter coleslaw gf df

DESSERTS

Blackcurrant pavlova gf

Bramley apple & pear crumble gf df (without crème fraîche)

Chocolate indulgence gf

Ice cream & sorbets gf df

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