

# SUNDAY MENU

## OUR GLUTEN-FREE & DAIRY-FREE DISHES

SINGLE USE MENU

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) | df (without butter)

Selection of dips | df | gf (with gluten-free bread)

### STARTERS

Chicken liver parfait | gf (with gluten-free bread)

Potted crab & avocado | gf (with gluten-free bread)

Moroccan mezze platter | df

Jackfruit fritters & green papaya salad | gf | df

St Marcellin cheese | gf (with gluten-free bread)



### MAINS

Duck leg confit, citrus sauce & Dauphinoise | gf

Glazed chicken & sweet potato wedges | df

Free range burger | gf (without cheese toppings)

Malabar fish curry | df | gf (with crispy shallots)

Pan-fried stone bass with ginger & lemongrass | df

Moroccan mezze platter | df

Harissa & miso glazed aubergine | df

Steaks | gf (without chips or Roquefort sauce)

### SIDES

Chips | df

Sweet potatoes with lime mayo | df

Mixed leaf salad | gf | df

Buttered green beans | gf

Thai salad | gf | df

### DESSERTS

Ice cream & sorbets | gf | df

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

Mango & pineapple crumble | gf | df



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gf | gluten-free. df | dairy-free. Some of our dishes may contain olive or date stones or fish bones.