

# SUNDAY 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

Olives | gf | df

Baguette | gf *(with gluten-free bread)* | df *(without butter)*

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

### STARTERS

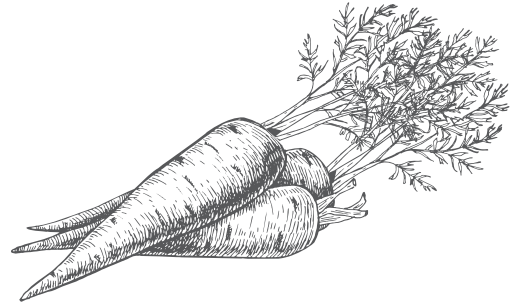
Chicken liver parfait | gf *(with gluten-free bread)*

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 | df *(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