OUR GLUTEN FREE AND DAIRY FREE DISHES : SPRING 2019

Please use this in conjunction with the à la carte menu to help you to choose dishes that best suit your dietary requirements.

**NIBBLES**

Olives GF DF

Baguette - GF (gluten free bread)

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 – GF DF

St Marcellin Cheese – GF (with gluten free bread)

Minted pea & broad bean salad – GF

Grilled squid salad – GF DF

Morteau sausage salad

**MAINS**

Duck leg confit – DF

Free range burger – DF (without cheese topping)

Malabar Fish Curry – DF GF (without crispy shallots)

Salmon with Choron sauce – GF ( without fries)

Moroccan mezze platter - DF

Jackfruit Fritters – GF DF

Marinated chicken with sweet potato wedges – DF

Minted Pea & Broad Bean Salad – DF (without goat’s cheese)

Steaks – GF (without fries, Roquefort or blue cheese sauce)

Rump of lamb – GF

Grilled squid salad – GF DF

Morteau sausage salad - DF

**SIDES**

Fries – DF

Minted new potatoes – GF

Mixed leaf salad – GF DF

Skinny sweet potato fries – DF

House coleslaw – GF DF

Prawn potatoes – GF DF

Buttered green beans - GF

**DESSERTS**

Ice cream & sorbets – GF DF

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

Rhubarb crumble – GF DF