OUR GLUTEN FREE AND DAIRY FREE DISHES : SPRING 2021

Please use this in conjunction with the Sunday Lunch menu to help you to choose dishes that best suit your dietary requirements. Please let us know of any allergies before you order. Find allergens by dish via the QR code or ask for a hard copy. We have kitchen protocols in place to address the risk of allergen

cross-contamination however we cannot guarantee their total absence in our dishes. Some dishes may contain olive or date stones, fish bones or shot.

**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)

**MAINS**

Duck leg confit – DF

Free range burger – DF (without cheese topping)

Malabar Fish Curry – DF GF (without crispy shallots)

Moroccan mezze platter - 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)

**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