

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.

NIBBLES

Rustica olives | gf | df

Baguette | gf with gluten-free bread | df without butter

Baguette with dips | gf, df with gluten-free bread

STARTERS

Wild mushroom tart | df

Potted Cornish crab with avocado guacamole | gf with gluten-free bread

Chicken liver parfait | gf with gluten-free bread

Moroccan mezze platter | df

MAINS

Wild mushroom & roast beetroot salad | df

Duck leg cassoulet | df | may contain gluten

Truffled lentil & tomato pasta 'millefeuille' | df

Pan-fried stone bass with prawn potatoes | gf

Free range Cornish beef burger | df without cheese

Moroccan mezze platter | df

Steak Frites | may contain gluten

Malabar fish curry with toasted coconut | df | may contain gluten

SIDES

Chips | df | may contain gluten

French beans | gf

Skinny sweet potato fries | df | may contain gluten

Buttered kale | gf

Mixed leaf salad | gf | df

DESSERTS

Chocolate & orange mousse cup | may contain gluten

Baked apple & Calvados crumble | may contain gluten

Jude's ice cream & sorbets | gf, df without Gavotte biscuit



SCAN FOR
ALLERGENS

gf | gluten-free df | dairy-free

Where dish is shown as MAY CONTAIN GLUTEN, whilst we do not use gluten in these dishes, they contain ingredients from third party suppliers who state that they are made in a factory that also handles gluten products.

Some of our dishes may contain olive stones, date stone or fish bones.

ALLERGENS: Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross contamination of allergens, we cannot guarantee their total absence in our food & drink.