

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 362kcal

Baguette | gf with gluten-free bread 332kcal | df without butter 113kcal

Baguette with dips | gf | df with gluten-free bread 510kcal

STARTERS

Potted Cornish crab with avocado guacamole | gf with gluten-free bread 383kcal

Chicken liver parfait | gf with gluten-free bread 602kcal

Moroccan mezze platter | df 573kcal

Pea & broad bean salad | df | may contain gluten 287kcal

Escargots | gf with gluten-free bread 401kcal

MAINS

Rainbow beetroot salad | df with vegan crème fraîche 465kcal | gf without croutons 362kcal

Roast butternut squash with feta | df without feta 960kcal

Duck leg confit with citrus sauce | gf 1315kcal

Steak Frites | may contain gluten 1012kcal

Malabar fish curry with toasted coconut | may contain gluten 613kcal

SIDES

Chips | df | may contain gluten 379kcal

French beans | gf 178kcal

Sweet potato fries | df | may contain gluten 400kcal

Mixed leaf salad | gf df 11kcal

Buttered kale | gf df 100kcal

DESSERTS

Zesty lemon parfait | gf without cocoa & almond tuile 292kcal

Chocolate fondant | gf 617kcal

Mango & pineapple crumble | gf 391kcal | df without coconut flakes 292kcal

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



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. Adults need around 2000kcal per day.

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.