

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

Baguette with dips | gf with gluten-free bread

STARTERS

Mushroom fricassee | gf df

Crab & sweetcorn bon-bons | gf df

Escargots | gf with gluten-free bread

MAINS

Gressingham duck confit with blackberry sauce | gf

Outdoor-reared applewood smoked pork ribeye | gf

Grilled cauliflower steak with parsley & walnut pesto | may contain dairy

Moroccan vegetable tagine | df

Merguez sausage tagine | df

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

Pan-fried cod with Marinière sauce | gf

Moules Marinière | may contain gluten

Steak frites | may contain gluten

SIDES

Chips | df | may contain gluten

French beans | gf

Sweet potato fries | df | may contain gluten

Truffled celeriac mash | gf

Charred hispi cabbage | gf

Mixed leaf salad | gf df

House coleslaw | df | may contain gluten

DESSERTS

Blackcurrant trio | gf

Bramley apple & blackberry crumble | gf

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



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.