

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 | *substitute for gluten-free bread* gf df

Baguette with dips | *substitute for gluten-free bread* gf df

STARTERS

Mushroom fricassee | gf df

Crab & sweetcorn bon-bons | gf df

Jerusalem artichoke & winter leek salad | df | *may contain gluten*

Escargots | *with gluten-free bread* gf

MAINS

Golden beetroot tart | df

Chicken ballotine with wild mushrooms | gf

Outdoor-reared applewood smoked pork ribeye | gf

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

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

Pan-fried stone bass with saffron & white wine sauce | gf

ChalkStream® trout with brown shrimps | gf

Aubrey Allen steaks with chips, green salad & tomato | *may contain gluten*

Sauces: Café de Paris, Béarnaise, peppercorn | gf

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

DESSERTS

Treacle sponge | df

Bramley apple & blackberry crumble | gf | *may contain dairy*

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.

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.