

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 | 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

Escargots | with gluten-free bread gf

MAINS

Outdoor-reared applewood smoked pork ribeye | gf

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

Moroccan vegetable tagine | df

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

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

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

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.