

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

Gluten-free bread | gf | df *without butter*

Gluten-free bread with dips | gf df

STARTERS

Courgette & garlic soup | *may contain dairy when served without crème fraîche*

Ham hock terrine with rhubarb chutney | df

Crab & sweetcorn bon-bons | df | *may contain gluten*

Escargots | gf *with gluten-free bread*

Burrata with lovage pesto | gf

Beetroot tartare | df

MAINS

Outdoor-reared applewood smoked pork ribeye | gf

ChalkStream® trout with watercress sauce | df | *may contain gluten*

Freekeh & quinoa salad | df

Roasted cauliflower steak with curried cauliflower purée | df | *may contain gluten*

SIDES

Chips | df

Minted new potatoes | gf | df

Buttered French beans | gf

Smooth mash | gf

Mixed leaf salad *with either dressing* | gf | df

Ratatouille | df | *may contain gluten*

DESSERTS

Treacle sponge | df

Chocolate fondant with caramel sauce | *may contain gluten*

Rhubarb & ginger 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 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.

