

SUNDAY MENU

OUR GLUTEN-FREE & DAIRY-FREE DISHES

Please use this in conjunction with the Sunday menu to help you to choose dishes that best suit your dietary requirements.

ALLERGENS: Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.

NIBBLES

Olives | gf | df

Baguette | gf *(with gluten-free bread)* | df *(without butter)*

Selection of dips | df | gf *(with gluten-free bread)*

STARTERS

Chicken liver parfait | gf *(with gluten-free bread)*

Potted crab & avocado | gf *(with gluten-free bread)*

Moroccan mezze platter | df

St Marcellin cheese | gf *(with gluten-free bread)*

MAINS

Duck leg confit with citrus sauce | gf

Free range burger | df *(without cheese toppings)*

Malabar fish curry | df | gf *(without crispy shallots)*

Moroccan mezze platter | df

Pea & broad bean salad | gf *(without crispy shallots & goat's cheese)* | df *(without goat's cheese)*

Steaks | gf *(without chips or Roquefort sauce)*

SIDES

Chips | df

Skinny sweet potato fries | df

Mixed leaf salad | gf | df

House coleslaw | gf | df

Prawn potatoes with spring onions, spinach & chives | gf | df

Buttered Green Beans | gf

DESSERTS

Ice cream & sorbets | gf | df

(Gavotte biscuit served with ice cream contains gluten and dairy)

Rhubarb Crumble | gf | df

(gluten-free only when served with crème anglaise)