# 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. **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  $\mid gf \mid df$ Baguette  $\mid gf$  (with gluten-free bread)  $\mid df$  (without butter) Selection of dips  $\mid df \mid gf$  (with gluten-free bread)

#### **STARTERS**

 $\label{eq:continuous_continuous$ 

#### **MAINS**

Duck leg confit with citrus sauce  $\mid$  gf Marinated chicken & sweet potato wedges  $\mid$  df Free range burger  $\mid$  df (without cheese toppings) Malabar fish curry  $\mid$  df  $\mid$  gf (without crispy shallots) Salmon with choron sauce  $\mid$  gf (without chips) Pan-fried stone bass with butterbeans  $\mid$  gf Moroccan mezze platter  $\mid$  df Rump of lamb  $\mid$  gf Grilled squid salad  $\mid$  gf  $\mid$  df Jackfruit fritters  $\mid$  gf  $\mid$  df Minted pea & broad bean salad  $\mid$  gf (without crispy broad beans)  $\mid$  df (without goat's cheese) Steaks  $\mid$  gf (without chips or Roquefort sauce)

### **SIDES**

 $\label{eq:mineral model} \begin{array}{ll} \mbox{Minted new potatoes} \mid gf \\ \mbox{Chips} \mid df \\ \mbox{Skinny sweet potato fries} \mid df \\ \mbox{Mixed leaf salad} \mid gf \mid df \\ \mbox{House coleslaw} \mid gf \mid df \\ \mbox{Prawn potatoes with spring onions, spinach \& chives} \mid gf \mid df \\ \mbox{Buttered Green Beans} \mid gf \end{array}$ 

## **DESSERTS**

 $\label{eq:cream & sorbets | gf | df} \end{math} % \begin{math}{ll} \textbf{Gavotte biscuit served with ice cream contains gluten and dairy)} \\ \textbf{Rhubarb Crumble | gf | df} \end{math}$