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|dfBaguette |gf| (with gluten-free bread) |df| (without butter) Selection of dips |df| |gf| (with gluten-free bread)

STARTERS

Chicken liver parfait $\mid gf$ (with gluten-free bread) Potted crab & avocado $\mid gf$ (with gluten-free bread) Moroccan mezze platter $\mid df$ Jackfruit fritters $\mid gf \mid df$ St Marcellin cheese $\mid gf$ (with gluten-free bread)

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) Pan-fried stone bass with butterbeans \mid gf Moroccan mezze platter \mid df Pea & broad bean salad \mid gf (without crispy shallots & goat's cheese) \mid df (without goat's cheese) Steaks \mid gf (without chips or Roquefort sauce)

SIDES

Minted new potatoes \mid gf Chips \mid df Skinny sweet potato fries \mid df Mixed leaf salad \mid gf \mid df House coleslaw \mid gf \mid df Prawn potatoes with spring onions, spinach & chives \mid gf \mid df Buttered Green Beans \mid gf

DESSERTS

 $\begin{array}{l} \textbf{Ice cream \& sorbets} \mid gf \mid df \\ \textit{(Gavotte biscuit served with ice cream contains gluten and dairy)} \\ \textbf{Rhubarb Crumble} \mid gf \mid df \\ \end{array}$