

DINNER 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.

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

Posh pork scratchings **gf** **df**

Gluten-free bread **gf**

Flatbread **df**

Olives **gf** **df**

STARTERS

Moroccan mezze platter **df**

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

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

Indian spiced samosas **df**

MAINS

Malabar fish curry **df** **gf**

Paella Valenciana **gf** **df**

Duck leg confit **gf**

Free range burger **df** (without cheese topping)

Beer-battered cod & chips **df**

Glazed chicken **df**

Cauliflower steak & truffle cream **df**, **gf** (without crumb)

Moroccan mezze platter **df**

Steaks **gf** (without Roquefort sauce)

SIDES

Chips **gf** **df**

Sweet potato fries **gf** **df**

Mixed leaf salad **gf** **df**

Smooth mash **gf**

Buttered green beans **gf**

DESSERTS

Bramley apple & pear crumble **gf**, **df** (without crème fraîche)

Blackcurrant pavlova **gf**

Ice cream & sorbets **gf** **df**

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