

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)
- 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)