

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 (gf) (df)
- BAGUETTE (gf) (gluten free bread)
- ANCHOVY APPETISER (gf) (with gluten free bread)

STARTERS

- INDIAN SPICED SAMOSAS (df)
- CHICKEN LIVER PARFAIT (gf) (with gluten free bread)
- SALMON WITH BEETROOT & HORSERADISH (gf)
- MOULES MARINIÈRES (gf) (with gluten free bread)
- MOULES RED THAI CURRY (df) (gf) (with gluten free bread)
- POTTED CRAB & AVOCADO (gf) (with gluten free bread)
- MOROCCAN MEZZE PLATTER (df)
- ASPARAGUS & SOFT POACHED EGG (gf) (df)
- ESCARGOTS (gf) (with gluten free bread)

MAINS

- DUCK LEG CONFIT (gf)
- SMOKED PORK BELLY (gf)
- KING SCALLOP BROCHETTE (gf) (df)
- GUNPOWDER CHICKEN & GREEN PAPAYA SALAD (df)
- FREE RANGE BURGER (df) (without cheese topping)
- COD WITH SQUID INK RISOTTO (gf)
- MALABAR FISH CURRY (df) (gf) (without crispy shallots)
- MOULES MARINIÈRES (gf) (without fries)
- MOULES RED THAI (df) (gf) (without fries)
- SALMON WITH CHORON SAUCE (gf) (without fries)
- MOROCCAN MEZZE PLATTER (df)
- AUBERGINE WITH BABA-GANOUSH (df) (gf) (without flatbread)
- SPRING VEGETABLE RISOTTO (gf)
- STEAKS (gf) (without fries, Roquefort sauce)

SIDES

- FRIES (df)
- MINTED NEW POTATOES (gf)
- SWEET POTATOES WITH LIME MAYO (df)
- MIXED LEAF SALAD (gf) (df)
- MIXED SPRING GREENS (gf)
- ROQUETTE & GRANA PADANO SALAD (gf)
- THAI GREEN LEAF SALAD (gf) (df)

DESSERTS

- ICE CREAM & SORBETS (gf) (df)
(Gavotte biscuit served with ice cream contains gluten and dairy)
- SUMMER BERRY PAVLOVA (gf)
- RHUBARB & CUSTARD WITH CINDER TOFFEE (gf)