

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.

NIBBLES

- RUSTICA OLIVES (gf) (df)
BAGUETTE (gf) with gluten-free bread | (df) without butter
BAGUETTE with DIPS (gf) (df) with gluten-free bread

STARTERS

- WILD MUSHROOM TART (df)
TARTIFLETTE (gf) with gluten-free bread
POTTED CORNISH CRAB with AVOCADO GUACAMOLE (gf) with gluten-free bread
CHICKEN LIVER PARFAIT (gf) with gluten-free bread
MOROCCAN MEZZE PLATTER (df)
MORTEAU SAUSAGE & POTATO SALAD (df) (may contain gluten)
GRILLED LIGHTLY SMOKED SALMON (may contain gluten)
ECARGOTS (gf) with gluten-free bread

MAINS

- WILD MUSHROOM & ROAST BEETROOT SALAD (df)
DUCK LEG CASSOULET (may contain gluten)
TRUFFLED LENTIL & TOMATO PASTA 'MILLEFEUILLE' (df)
PAN-FRIED STONE BASS with PRAWN POTATOES (gf)
SMOKED PORK BELLY with BRAISED RED CABBAGE (gf)
AUBREY ALLEN STEAKS with French fries, green salad & tomato (may contain gluten)
Sauces: Café de Paris, Béarnaise & peppercorn (gf)
GRILLED SALMON FILLET with TOMATO HOLLANDAISE (may contain gluten)
MOROCCAN MEZZE PLATTER (df)
MALABAR FISH CURRY with TOASTED COCONUT (may contain gluten)

SIDES

- FRENCH FRIES (df) (may contain gluten)
FRENCH BEANS (gf)
SKINNY SWEET POTATO FRIES (df) (may contain gluten)
BUTTERED KALE (gf)
MIXED LEAF SALAD (gf) (df)
WINTER COLESLAW (may contain gluten)
TRUFFLE MASH (gf)

DESSERTS

- CHOCOLATE & ORANGE MOUSSE CUP (may contain gluten)
BAKED APPLE & CALVADOS CRUMBLE (may contain gluten)
JUDE'S ICE CREAM & SORBETS (gf) (df) without Gavotte biscuit



SCAN FOR
ALLERGENS

(gf) gluten-free (df) dairy-free

Where dish is shown as MAY CONTAIN GLUTEN, whilst we do not use gluten in these dishes, they contain ingredients from third party suppliers who state that they are made in a factory that also handles gluten products.

Some of our dishes may contain olive stones, date stone or fish bones.

ALLERGENS: Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.

