

Sunday 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.

NIBBLES

- RUSTICA OLIVES (gf) (df) 125kcal
BAGUETTE (gf) with gluten-free bread 432kcal | (df) without butter 113kcal
BAGUETTE with DIPS (gf) (df) with gluten-free bread 610kcal

STARTERS

- POTTED DEVON CRAB with AVOCADO GUACAMOLE (gf) with gluten-free bread 383kcal
CHICKEN LIVER PARFAIT (gf) with gluten-free bread 582kcal
MOROCCAN MEZZE PLATTER (df) 510kcal
PEA & BROAD BEAN SALAD (df) (may contain gluten) 287kcal
ESCARGOTS (gf) with gluten-free bread 351kcal

MAINS

- RAINBOW BEETROOT SALAD (df) with vegan crème fraîche 464kcal | (gf) without croutons 361kcal
ROAST BUTTERNUT SQUASH (df) without feta 998kcal
HOMEMADE FISHCAKE with FREE-RANGE POACHED EGG (gf) (df) 663kcal
DUCK LEG CONFIT with CITRUS SAUCE (gf) 1337kcal
STEAK FRITES (may contain gluten) 1012kcal
GRILLED SQUID with CHILLI & GINGER (gf) (df) 427kcal
MALABAR FISH CURRY with TOASTED COCONUT (df) (may contain gluten) 613kcal

SIDES

- FRENCH FRIES (df) (may contain gluten) 377kcal
FRENCH BEANS (gf) 178kcal
SWEET POTATO FRIES (df) (may contain gluten) 399kcal
MINTED NEW POTATOES (gf) 136kcal
MIXED LEAF SALAD (gf) (df) 11kcal
HOUSE COLESLAW (df) (may contain gluten) 153kcal
MIXED GREENS (gf) (df) 94kcal

DESSERTS

- CHOCOLATE FONDANT (gf) 617kcal
MANGO & PINEAPPLE CRUMBLE (df) 391kcal | (gf) without coconut flakes 292kcal
JUDE'S ICE CREAM & SORBETS (gf) 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. Adults need around 2000kcal per day.

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.

