

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
- BAGUETTE with DIPS (gf) with gluten-free bread

STARTERS

- MUSHROOM FRICASSEE (gf) (df)
- CRAB & SWEETCORN BON-BONS (gf) (df)
- GRILLED MACKEREL WITH GREEN APPLE SAUCE (gf) (df)
- MORTEAU SAUSAGE & POTATO SALAD (df)
- BEETROOT TERRINE (df)
- ESCARGOTS (gf) with gluten-free bread

MAINS

- BULGUR WHEAT SALAD (df)
- GRESSINGHAM DUCK CONFIT with BLACKBERRY SAUCE (gf)
- CHICKEN BALLOTINE with WILD MUSHROOMS (gf)
- OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE (gf)
- GRILLED CAULIFLOWER STEAK with PARSLEY & WALNUT PESTO (may contain dairy)
- MOROCCAN VEGETABLE TAGINE (df)
- MERGUEZ SAUSAGE TAGINE (df)
- MALABAR FISH CURRY with TOASTED COCONUT (df) (may contain gluten)
- PAN-FRIED COD with MARINIERE SAUCE (gf)
- MOULES MARINIERE (may contain gluten)
- CHALKSTREAM® TROUT with BROWN SHRIMPS (gf)
- AUBREY ALLEN STEAKS with French fries, green salad & tomato (may contain gluten)
Sauces: Café de Paris, Béarnaise, peppercorn (gf)

SIDES

- FRENCH FRIES (df) (may contain gluten)
- FRENCH BEANS (gf)
- SWEET POTATO FRIES (df) (may contain gluten)
- TRUFFLED CELERIAC MASH (gf)
- CHARRED HISPI CABBAGE (gf)
- MIXED LEAF SALAD (gf) (df)
- HOUSE COLESLAW (df) (may contain gluten)

DESSERTS

- BLACKCURRANT TRIO (gf)
- BRAMLEY APPLE & BLACKBERRY CRUMBLE (gf)
- JUDE'S ICE CREAM & SORBETS (gf) without Gavotte biscuit (may contain dairy)



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.

