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Y = Contains

M = May Contain

Where an allergen is shown as M this dish 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.

DATE: 15th November 2022

Allergens

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
OLIVES / Rustica olives															
BAGUETTE with Netherend Farm salted butter	Y Whe				M		M Alm Brz Cas Haz Mac Pec Pis Wal	M	M	Y			M		
BAGUETTE without butter	Y Whe				M		M Alm Brz Cas Haz Mac Pec Pis Wal	M	M	M			M		

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
BAGUETTE & DIPS (Saffron rouille, olive oil & balsamic & spiced roast tomato & pepper)	Y Whe				M		M Alm Brz Cas Haz Mac Pec Pis Wal	M	Y	M			M	Y	
BAGUETTE & DIPS (Choose from)	Y Whe				M		M Alm Brz Cas Haz Mac Pec Pis Wal	M	Y	M			M	Y	
Saffron Rouille / Mayonnaise									Y						
Olive oil & balsamic reduction														Y	
Ezme (Spiced roasted tomato & peppers)															
BREAD GLUTEN FREE									Y						
ANCHOVY APPETISER	Y Whe Bar			Y						Y					
CHEESE SOUFFLE with Ford Farm rich Coastal Cheddar sauce	Y Whe				M		M Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y		Y	M		
PATE de CAMPAGNE coarse pork terrine with pickles, sourdough & pear chutney	Y Whe Bar								Y	Y	Y	Y		Y	
BEETROOT TERRINE horseradish cream, marinated beetroot & watercress salad	Y Oat					Y	M Alm Brz Cas Haz Mac Pec Pis Wal	M	M		Y	Y		Y	
DUCK LEG CONFIT with BLACKBERRY SAUCE Loomswood Farm duck, French beans, carrots, Dauphinoise potato, poached blackberries										Y				Y	

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MOROCCAN VEGETABLE TAGINE harissa aubergine, roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous	Y Whe Rye Bar Oat				Y	Y	Y Alm Brz Cas Haz Mac Pec Pis Wal	Y			Y		Y	Y	
CHALKSTREAM TROUT with BROWN SHRIMPS cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley		Y		Y					Y	Y		Y		Y	
FREE RANGE BEEF BURGER (Brioche Bun)	Y Whe						Y Wal	Y	Y	Y		Y	Y	Y	
ADD : Bacon															
ADD : Chorizo Ketchup											Y			Y	
ADD : Emmental										Y					
ADD : Gorgonzola										Y					
STICKY TOFFEE PUDDING, cocoa & citrus crisp, Normandy creme fraiche	Y Whe Rye Bar Oat				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y	Y	Y		Y	
PISTACHIO SOUFFLE	Y Whe				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y		Y		Y	
BRAMLEY APPLE & BLACKBERRY CRUMBLE with Normandy crème fraîche										Y				Y	
BRAMLEY APPLE & BLACKBERRY CRUMBLE with vanilla ice cream					Y		Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	M	M				Y	

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FRENCH FRIES / CHIPS	M Whe														
BUTTERED FRENCH BEANS										Y					
SWEET POTATO FRIES	M Whe														
TRUFFLED CELERIAC MASH										Y	Y				
CHARRED HISPI CABBAGE crisp spiced corn										Y					
MIXED LEAF SALAD without dressing												Y			
Choice of dressing: classic French												Y		Y	
Choice of dressing: house balsamic with fig leaf oil														Y	
HOUSE COLESLAW	M Whe Rye Bar Oat				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal		Y		Y			Y	

\* Allergens marked with 'M' may contain that allergen.

■ Yes    ■ May Contain

	Allergen
Whe	Wheat
Rye	Rye

Bar	Barley
Oat	Oats
Alm	Almonds
Brz	Brazil Nuts
Cas	Cashews
Haz	Hazelnuts
Mac	Macadamia
Pec	Pecan
Pis	Pistachio
Wal	Walnuts

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