

Please let us know of any allergies before you order. 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.

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: 30th December 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)															
ANCHOVY APPETISER	Y Whe Bar			Y						Y					
GARLIC BAGUETTE	Y Whe				M		M Alm Brz Cas Haz Mac Pec Pis Wal	M	M	Y			M		
BREAD GLUTEN FREE									Y						
ROAST CELERIAC SOUP smoked chilli & red pepper dressing						Y					Y			Y	
BRIASED BEETROOT & WINTER COLESLAW SALAD walnut dressing	M Whe Rye Bar Oat				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal		Y		Y		Y	Y	
SALT COD & LEMON CROQUETTES spiced lentils				Y				Y	Y						
BEEF STRAGANOFF pilaf rice										Y		Y		Y	

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
STEAK FRITES 'EXPRESS' / MINUTE STEAK	M Whe									Y		Y		Y	
PAN-FRIED HADDOCK FILLET smooth mash, Grenoble sauce with capers	Y Whe			Y	M		M Alm Brz Cas Haz Mac Pec Pis Wal	M	M	Y			M	Y	
MIXED BEAN & PIQUILLO PEPPER CHILLI mushrooms & tomatoes, cauliflower rice	Y Whe Rye Bar					Y					Y			Y	
STICKY TOFFEE PUDDING vanilla ice cream & butterscotch sauce	Y Whe Rye Bar Oat				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y					
CREME CARAMEL langue du chat biscuit	Y Whe							Y	Y	Y		Y		Y	
POACHED PEAR with SULTANA & ORANGE RICE PUDDING Cointreau sauce	M Whe Rye Bar Oat				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal							Y	
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					

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
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

Please let us know of any allergies before you order. 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.

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: 30th December 2022