

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

MAINS

Wild mushroom & roast beetroot salad | df

Duck leg cassoulet | df

Truffled lentil & tomato pasta 'millefeuille' | df

Moroccan lamb tagine | df

Pan-fried stone bass with prawn potatoes | gf

Free range Cornish beef burger | df without cheese

Steaks | gf without chips or Roquefort sauce

Moroccan mezze platter | df

Grilled salmon fillet with tomato hollandaise | gf without chips

SIDES

Chips | df

French beans | gf

Skinny sweet potato fries | df

Buttered kale | gf

Mixed leaf salad | gf | df

DESSERTS

Jude's ice cream & sorbets | gf, df without Gavotte biscuit



SCAN FOR
ALLERGENS

gf | gluten-free df | dairy-free

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.