


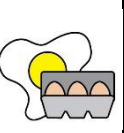
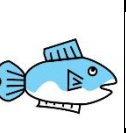



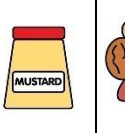
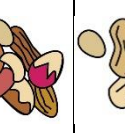
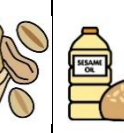
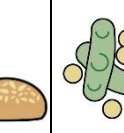
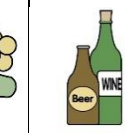
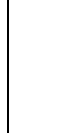


Dishes and their allergen content

This information is provided as a guide and subject to change, if you have an allergy or special dietary requirement, please make us aware at time of booking. Whilst every effort is made in our procedures, all our products are made in a kitchen that handles celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, mollusc, mustard, nuts, peanuts, sesame seeds, soya and sulphur dioxide and may contain traces.

Dishes														
A ✓ indicates the allergen is present.	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts†	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
STARTER														
Tomato & basil soup	✓													
Coquille Saint-Jacques							✓	✓	✓					
Duck spring roll	✓	✓wheat					✓					✓	✓	
MAIN														
Beef														
Red wine sauce														✓
Yorkshire pudding		✓wheat		✓			✓							
Chicken														✓
Mushroom bourguignon	✓													✓
Horseradish sauce				✓			✓		✓					✓
English mustard		✓wheat							✓					
DESSERT														
Toffee & apple pudding		✓wheat		✓			✓							
Lemon meringue				✓			✓						✓	
Cheeseboard	✓	✓wheat		✓			✓		✓			✓	✓	
Truffles							✓						✓	