



Syn C

Allergens

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
boxed baked garlic and rosemary studded camembert , Red onion Marmalade , tearing brioche	Y Unknown							Y	Y	Y				Y	
Cheddar & Red Leicester Cheese Cob	Y Whe Rye Bar Oat						Y Alm Haz Pec Pis Wal	Y	Y	Y			Y		
Crispy Squid with Aioli and Grilled Lemon	Y Unknown	Y	Y						Y	Y					

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Giarraffa Olives															
Halloumi Fries, Jalapeno Ketchup	Y Unknown									Y	Y				
Ham hock terrine, pickled carrot & sweetcorn, sweet pickled onion, mustard mayo, toasted sourdough	Y Whe Rye Bar Oat						Y Haz Wal	Y	Y	Y		Y	Y	Y	1
Salmon fishcake, pea puree, poached egg, hollandaise				Y					Y	Y				Y	
Seared asparagus, poached duck egg, romesco sauce					Y		Y Alm Brz Cas Haz Mac Pec Pis Wal		Y	Y				Y	2
Signature sharing board, parma ham, chorizo, mozzarella, roasted peppers, grilled aubergine, toasted sourdough	Y Whe Rye Bar Oat						Y Haz Wal	Y		Y			Y	Y	
Soup of the Day Base GF										Y					1
Avocado on Sourdough Toast	Y Whe Rye Bar Oat						Y Haz Wal	Y	Y	Y			Y	Y	
Chapel and swann Smoked salmon , cucumber and crème fraiche baguette (gf roll Available) Chapel and swann Smoked salmon , cucumber and crème fraiche Ciabatta (gf roll Available)	Y Whe Rye Bar			Y				M		Y			M		
Chicken & mozzarella ciabatta, pesto mayo, rocket, sweet pickled onion, rocket, season skin on fries	Y Whe Rye Bar							M	Y	Y			M	Y	

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Dry aged Native breed Steak and caramelised onion ciabatta , Maldon salted butter , rocket , skin on fries (gf roll available)	Y Whe Rye Bar							M		Y			M		
Lunch Steak and Frites, 8oz flat iron steak, skin on seasoned fries, watercress salad, garlic butter										Y					
Salmon & Herb Fishcakes				Y					Y	Y				Y	
2020 Ale battered sustainable haddock and traditional chips , crushed peas	Y Whe			Y					Y	Y				Y	1
Cornish plaice, tarragon gnocchi, pea veloute, spring greens, cherry tomato	Y Whe			Y					M	Y					
Crab & prawn linguini, tomato, pesto, lime	Y Whe	Y								Y				Y	
marinated chicken supreme, smoked paprika, confit garlic, warm salad of new potatoes, quinoa, giant couscous and dressed leaves, harissa dressing.	Y Unknown				Y		Y							Y	1
Quinoa Grain Bowl, aubergine, fresh herbs	Y Unknown	M	M	M	Y		Y				Y			Y	1
Vegan Pea and Asparagus risotto, lemon, white truffle oil	Y Unknown													Y	
Waldorf Salad					Y		Y			Y				Y	

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Beef Burger (2021)	Y Unknown								Y	Y	Y			Y	1
Buttermilk Buffalo Chicken Burger (2022)	Y Whe							Y		Y					
floured burger bun	Y Whe Rye Bar Oat							M	M	M			M		
gluten free burger bun									Y						
Halloumi Burger (2022)										Y					
Vegan Burger (2022)	Y Unknown										Y				1
Wagyu Burger (2022)	Y Unknown								Y	Y	Y			Y	1
Diavolo Pizza															
Funghi Pizza										Y					
Gluten Free Pizza Base										Y					
Margherita Pizza										Y					
Ortolana Pizza		M		M						Y	M				
Parma Pizza									Y	Y					
Sourdough Pizza Base	Y Whe									Y					

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12oz Sirloin steak, traditional cut chip, truffle field mushroom, Peppercorn sauce, Rocket Salad							Y Alm Brz Cas Haz Mac Pec Pis Wal			Y				Y	1
Dry Aged Dexter Cote de boeuf for two to share £65.00							Y Alm Brz Cas Haz Mac Pec Pis Wal			Y				Y	1
Frenched Roast Chicken	Y Whe						Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y			M	Y	2
Roast Sirloin, Yorkie, Horseradish Sauce	Y Whe						Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y		Y		Y	2
Roasted Lamb Rump , mint sauce , roast dinner garnish	Y Whe						Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y		Y		Y	1
Vegan Wellington Roast	Y Whe Bar							Y			Y			Y	1
Caprese salad										Y				Y	1
Cauliflower Cheese	Y Whe							Y		Y		Y			
Lobster bisque mac and cheese, herb crust	Y Unknown	Y	Y	Y				Y	Y	Y				Y	1
Onion Ring Stack	Y Whe													Y	

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Pigs In Blankets, Honey & Mustard	Y Unknown									Y		Y		Y	1
Rocket & Parmesan Side Salad										Y				Y	
Skin-On Fries	Y Unknown														
Tenderstem chilli broccoli															
Traditional Cut Chips	Y Unknown														1
2 Scoop Ice Cream	Y Whe Bar				M		Y Cas	Y	Y	Y				Y	
3 Scoop Ice Cream	Y Whe Bar				M		Y Cas	Y	Y	Y				Y	
Coconut Milk Panna Cotta										M				Y	2
Eton Mess Baked Cheesecake	Y Whe								Y	Y				Y	
Honeycomb charlotte, fudge sauce, honeycomb ice cream	Y Whe Bar				M		Y Cas	Y	Y	Y				Y	2
Signature Crumble - Individual	Y Whe Rye Bar Oat				M		Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y				Y	1
Signature Crumble - Sharer	Y Whe Rye Bar Oat				M		Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y				Y	1

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Sticky Toffee Pudding GF	Y Whe Bar				M		Y Alm Cas	Y	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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