

Please advise your server of your specific dietary requirements when placing your order so that they can inform the kitchen team.

Please note: We do not have a dedicated allergen menu at this time. Suppliers regularly change their products/brands and some products change their ingredients, which means that an allergen/dietary choice menu is never truly up to date. We do our best to ensure consistency where possible, however, it is often out of our hands when products change. Therefore, we have put together this list to assist you with the dishes we know can be prepared to safely suit your needs.

This list is updated alongside the allergen chart held in the kitchen.

STARTERS, the following starters are available

Soup of the day (no bread)
Garlic mushrooms (no toast)
Prawn cocktail
Potato skins (done in our dedicated gluten free fryer)
Goats cheese (without toast)
Any of the King Prawn or Mussels dishes as a starter or main course

PASTA

Gluten Free pasta available, excluding
Lobster ravioli
Lasagne

RISOTTO

All Risotto are gluten free

CHICKEN

all chicken dishes are gluten free excluding
Chicken Kiev
Signatures chicken
Chicken Pepe or Diane

SEAFOOD

all seafood are gluten free excluding
Panko Prawns
Signatures Seabass (another sauce such as aglio or inferno would make this gluten free)

MEAT

All Meat excluding.
Burgers (due to the bun)
Pepe or Diane steaks
Ribs

The sauce for the lamb Rump, Pork Chops and Duck are not ordinarily gluten free but can be adapted to be if specified.

SIDE DISHES

Chips, Fries, Sweet Potato fries can all be done in our dedicated Gluten Free Fryer
Gluten Free Dips, Mayo, Garlic Mayo, Sweet Chilli, Spicy Tomato, Ketchup
Parmesan & Truffle Fries
Seasonal Vegetables
Basmati Rice
Grilled Asparagus
Mixed Salad