GLUTEN-AVOIDING CHILDREN'S MENU

While we strive to ensure that all ingredients used for this menu are gluten-free, the dishes are made in an environment which contains gluten, so we can't guarantee the complete absence of gluten.

MAINS

SMASHED VEGGIE BURGER 7.0 vg

Toasted gluten-free bun, lentil burger, salsa and lettuce. 232 kcal + vegan cheese for 50p vg 64 kcal

CRISPY BATTERED FISH GOUJONS 7.0 200 kcal.

ADD YOUR SIDES TO ANY OF THE ABOVE

One choice from each of the below.

Side One - choose:

mashed potatoes vg 266 kcal, chips vg 323 kcal, fries vg 437 kcal or rice vg 237 kcal

Side Two - choose:

beans vg 39 kcal or peas vg 21 kcal

CHICKEN KORMA 7.0 683 kcal

Sliced chicken breast cooked in a creamy coconut sauce, served with basmati rice and mini poppadoms.

SWEET POTATO & VEGETABLE KORMA 6.5 v 448 kcal

Sweet potato and vegetables cooked in a creamy korma sauce, served with basmati rice and mini poppadoms.

v - vegetarian, vg - vegan

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. We take steps to minimise the risk of cross-contamination when preparing your food, however, we do not have specific allergen-free zones in our kitchens. It is therefore not possible for us to guarantee separation of all allergens.

DESSERTS

VEGAN FRUIT & NUT FLAPJACK 3.0 vg

Fruit & nut flapjack served with chocolate sauce and raspberry ripple ice cream. 332 kcal

TRIPLE CHOCOLATE BROWNIE SUNDAE 3.0 $\it v$

Warm triple chocolate brownie topped with vanilla ice cream, mint and chocolate sauce. 341 kcal

YOGHURT & FRUIT 3.0 ν

Cornish natural yoghurt with mixed berries, raspberry coulis and mint. 147 kcal

ICE CREAM 2.0 v, vg option 212 kcal

Vanilla v 135 kcal per scoop, chocolate v 177 kcal per scoop strawberry v 160 kcal per scoop, salted caramel v 193 kcal per scoop banana v 191 kcal per scoop, vegan raspberry ripple vg 106 kcal per scoop raspberry sorbet vg 112 kcal per scoop

v - vegetarian, vg - vegan

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. We take steps to minimise the risk of cross-contamination when preparing your food, however, we do not have specific allergen-free zones in our kitchens. It is therefore not possible for us to guarantee separation of all allergens.