

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.

BEETROOT FALAFEL SALAD 6.5 VG

A mixed salad of cucumber, cherry tomatoes, lettuce and carrot batons and a French-style dressing with warm beetroot falafel. **188 kcal**

BEEF CHILLI CON CARNE 6.5

Beef chilli served with guacamole, sour cream, rice and tortilla chips. **696 kcal**

CLASSIC NACHOS 5.0 V

Tortilla chips topped with tomato salsa, sour cream, guacamole, jalapeños and cheese. **462 kcal**

FISH & FRIES 7.0

Battered fish goujons served with fries and garden peas. **552 kcal**

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 V

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