


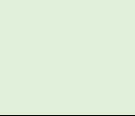




ALLERGEN MATRIX

INTRODUCTION

Hello, welcome to our allergy information guide which details all the dishes that we offer and is designed to help you make decisions on the food and drink that you order. Please let a member of our team know if you have an allergy or intolerance to any ingredient, even if you have dined with us before. Our Allergen Statement is present on our menus so that our position on allergens is very clear.

ALLERGEN MATRIX

This is our Allergen Matrix which contains a list of all the dishes served in our Cosy Clubs. At the top we have listed the 14 declarable allergens for your reference.

	A RED dot means that the dish contains the specified allergenic ingredient. i.e. The ingredient is not included in the menu description but may be part of a sauce.
	A GREEN highlighted box means the dish can be modified to remove the specific allergenic ingredient. See Modification column and make sure to inform your waiter of your allergy(ies) when ordering at the till.
M	A black M means the dish "May Contain". The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk. Cross-contamination happens when traces of allergens get into products accidentally during the manufacturing, handling, transport or storage of foods.
	A BLUE Asterisk means that the dish is fried in oil that may also be used to fry other dishes that contains the allergen.
M*	A black M with a BLUE Asterisk  means there is a 'May Contain' risk + a fryer cross contamination risk for this allergen.
	VEGETARIAN
	VEGAN

ALLERGEN MATRIX

If you are ordering for someone who has a food allergy or intolerance please let us know.

Our Allergen Matrix is available on request and on our website. It shows which of the 14 legally declarable allergens are contained in every dish on our menu. Because our recipes sometimes change it is important you let us know about any allergies every time you order. Though we recommend that you check the Matrix yourself our team will always be happy to advise, particularly if your allergy is not covered. We have strict procedures in place for taking and preparing allergen orders but you should be aware that allergenic ingredients are present on our premises and those of our suppliers.

Despite the significant efforts we go to, we cannot eliminate the risk of cross contamination and therefore cannot guarantee any of our dishes are 100% free of allergens.

CORE & KIDS MENU																		
MENU CATEGORY	DISH	CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN	MODIFICATION
BRUNCH	Back Bacon Bun		WHEAT		M			.				M	.	.	M			GF Option available
BRUNCH	Boston Brunch		WHEAT			✓		GF & Vegan Options available
BRUNCH	Bubble and Squeak w/ Bacon and Avocado				.				.									
BRUNCH	Bubble and Squeak w/ Mushroom & Avocado				.				.							✓		
BRUNCH	Butchers Brunch		WHEAT BARLEY OATS		.			.						.				GF & Vegan Options available
BRUNCH	Buttermilk Pancakes Bacon, Maple & Blueberries		WHEAT		.			.		M		.		M	M			
BRUNCH	Buttermilk Pancakes Berries, Banana & Yogurt		WHEAT		.			.		M	M	.	.		M	✓		
BRUNCH	Classic Breakfast		WHEAT		.			.					.					GF & Vegan Options available
BRUNCH	Cumberland Sausage Bun		WHEAT		M			.			M	.	.		M			GF & Vegan Options available
BRUNCH	CC Eggs Hot Smoked Salmon		WHEAT		.	.		.			M	.			M			GF Option available

CORE & KIDS MENU

MENU CATEGORY	DISH	CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO2	TREENUTS	VEGETARIAN	VEGAN	MODIFICATION
BRUNCH	CC Eggs Smoked Back Bacon		WHEAT		•			•				M	•	•	M			GF Option available
BRUNCH	CC Eggs Spinach & Mushrooms		WHEAT		•			•				M	•		M	✓		GF Option available
BRUNCH	Ham Hock Hash	•	RYE BARLEY		•			•					*	*				
BRUNCH	Huevos Rancheros w/ Chorizo	M	WHEAT		•			M							M			
BRUNCH	Huevos Rancheros w/ Mushrooms and Feta	M	WHEAT		•			•							M	✓		
BRUNCH	Shakshuka	M	WHEAT	M	•	M		M	M	M	M	M	M	•	M	✓		GF & Vegan Options available
BRUNCH	Shakshuka with Chorizo	M	WHEAT	M	•	M		M	M	M	M	M	M	•	M			GF Option available
BRUNCH	Shakshuka with Feta	M	WHEAT	M	•	M		•	M	M	M	M	M	•	M	✓		GF Option available
BRUNCH	Shakshuka with Streaky Bacon	M	WHEAT	M	•	M		M	M	M	M	M	M	•	M			GF Option available
BRUNCH	Smashed Avocado		WHEAT													✓	✓	GF Option available
BRUNCH	Smashed Avocado with Halloumi		WHEAT					•								✓		GF Option available
BRUNCH	Smashed Avocado with Poached Egg		WHEAT		•											✓		GF Option available
BRUNCH	Smashed Avocado with Streaky Bacon		WHEAT															GF Option available

CORE & KIDS MENU																			
MENU CATEGORY	DISH	CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN	MODIFICATION	
			WHEAT																
BRUNCH	Smashed Avocado with Vine Tomatoes		WHEAT													✓	Ⓥ	GF Option available	
BRUNCH	Sourdough Toast with Blackcurrant Jam		WHEAT					•								✓		GF Option available	
BRUNCH	Sourdough Toast with Marmalade		WHEAT					•								✓		GF Option available	
BRUNCH	Sourdough Toast with Marmite	•	WHEAT RYE BARLEY OATS					•								✓			
BRUNCH	Sourdough Toast with Strawberry Jam		WHEAT					•								✓		GF Option available	
BRUNCH	Streaky Bacon Bun		WHEAT		M			•			M	•		M				GF Option available	
BRUNCH	V Boston Brunch		WHEAT									•	•		✓	Ⓥ			
BRUNCH	Market Garden Breakfast	•	WHEAT						M		M	•			✓	Ⓥ			
BRUNCH	V Shakshuka	•	WHEAT						M		M	•			✓	Ⓥ			
BRUNCH	Veggie Sausage Bun		WHEAT		M			•			M	•	•	M	✓				

CORE & KIDS MENU

MENU CATEGORY	DISH	ALLERGENS															MODIFICATION	
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN		VEGAN
SANDWICHES	Cosy Club Sandwich		WHEAT BARLEY		•			•				M	•	*				
SANDWICHES	Fish Finger Sandwich		WHEAT		•	•		*	•				•	•				
SMALL PLATES	Asian Fried Chicken		WHEAT		*	*		*	*			•	•					
SMALL PLATES	Bang Bang Cauliflower	M	M		M	M		M		M		•	•	M*		✓	Ⓥ	
SMALL PLATES	Chicken, Chorizo & Butterbean Stew	•	WHEAT RYE	M	•	M		•	M	•	M	M	M	•	M			GF Option available
SMALL PLATES	Crispy Duck Salad				*			*				•	•					
SMALL PLATES	Fried Halloumi		WHEAT		•			•		*			M			✓		
SMALL PLATES	Garlic Prawns		WHEAT RYE	•				•										GF Option available
SMALL PLATES	Harissa Roast Lamb	•	WHEAT					•		•		•	•	•				GF Option available
SMALL PLATES	Heritage Beetroot							•				•	•			✓		
BURGERS	Dirty Chicken Burger	•	WHEAT		•	•		•		•	M	M	•	•	M			
BURGERS	House Beef Burger	•	WHEAT		•			•		•		M	•	•	M			GF Option available
BURGERS	Vegan Cheeseburger	•	WHEAT		M			M		•		M	•	*	M	✓	Ⓥ	
BURGERS	Veggie Cheeseburger	•	WHEAT		•			•		•		M	•	•	M	✓		GF Option available

CORE & KIDS MENU																		
MENU CATEGORY	DISH	ALLERGENS																MODIFICATION
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN	
MAINS	10oz Ribeye Steak												*	*				
MAINS	10oz Ribeye Steak w Bearnaise sauce				•			•					*	*				
MAINS	10oz Ribeye Steak w Green Herb Dressing												*	*				
MAINS	10oz Ribeye Steak w Old Winchester Butter				•			•					*	*				
MAINS	10oz Ribeye Steak w Peppercorn Sauce							•					*	*				
MAINS	6oz Flat Iron Steak												*	*				
MAINS	6oz Flat Iron Steak w green herb dressing												*	*				
MAINS	6oz Flat Iron Steak w Old Winchester Butter				•			•					*	*				
MAINS	Buttermilk Chicken	•	WHEAT		•	•		•		•		M	•	•				
MAINS	Chicken, Bacon & Avocado Salad				•			•		•		•	•					
MAINS	Chicken, Chorizo & Butterbean Stew	•	WHEAT RYE	M	•	M		•	M	M	M	M	•	M				GF Option available
MAINS	Crispy Duck Salad				*			*				•	•					
MAINS	Feta & Courgette Tart		WHEAT		•			•				M	M		✓			
MAINS	Harissa Roast Lamb	•	WHEAT					•		•		•	•					GF Option available
MAINS	Pan Fried Seabass	M	WHEAT		M	•		M		M		•	•	M				
MAINS	Roast Harissa Cauliflower	M	M					M		•		•	•	M*	✓	Ⓥ		
MAINS	Salmon Fishcakes		WHEAT		•	•		•		*			M					
MAINS	Summer Risotto	•			•			•					•		✓			
MAINS	Sunshine Bowl with Avocado	•													✓	Ⓥ		
MAINS	Sunshine Bowl with Hot Smoked Salmon	•				•												
MAINS	V Summer Risotto	•											•		✓	Ⓥ		

CORE & KIDS MENU

MENU CATEGORY	DISH	Allergens																Dietary		MODIFICATION
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN			
SIDES	Charred Broccoli																✓	Ⓥ		
SIDES	Fries Side												*	*			✓	Ⓥ		
SIDES	House Salad Side	•							•								✓	Ⓥ		
SIDES	House Sourdough Loaf		WHEAT RYE					•									✓			
SIDES	Mac & Cheese Side		WHEAT					•	•	M	M				M		✓			
SIDES	Nocellara Olives																✓	Ⓥ		
SIDES	Onion Rings Side		WHEAT		*			•		*							✓			
SIDES	Roasted Baby New Potatoes				•			•									✓			

CORE & KIDS MENU																		
MENU CATEGORY	DISH	CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN	MODIFICATION
PUDDINGS	Affogato		M					•			M		M		M	✓		
PUDDINGS	Apple Tarte Fine		WHEAT					•			M		M		M	✓		
PUDDINGS	Barbers Vintage Reserve Cheddar		WHEAT OATS					•					•		M	✓		
PUDDINGS	Lemon Posset		WHEAT					•				•			✓			GF Option available
PUDDINGS	Salted Caramel Cheesecake		WHEAT		•			•				•		M	✓			
PUDDINGS	Valrhona Chocolate Brownie		M		•			•			M		•		M	✓		
PUDDINGS	Vegan Chocolate orange torte with Raspberry Puree											•			✓	✓		
PUDDINGS	Vegan Cheesecake with Raspberries											•			✓	✓		
PUDDINGS	Cream Tea for 1		WHEAT		•			•			M				M	✓		
PUDDINGS	Cream Tea indulgent		WHEAT		•			•			M				M	✓		

CORE & KIDS MENU

MENU CATEGORY	DISH	ALLERGENS																VEGETARIAN	VEGAN	MODIFICATION
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS					
EXTRAS	Avocado																	✓	✓	
EXTRAS	Baked Beans																	✓	✓	
EXTRAS	Black Pudding		WHEAT BARLEY OATS																	
EXTRAS	Cheddar Slice							•										✓		
EXTRAS	Chorizo																			
EXTRAS	Feta							•										✓		
EXTRAS	Flat Mushroom																	✓	✓	
EXTRAS	Fried Egg				•													✓		
EXTRAS	Halloumi Slices							•										✓		
EXTRAS	Hollandaise				•			•										✓		
EXTRAS	Maple Syrup																	✓	✓	
EXTRAS	Pancake		WHEAT		•			•		M			•	M	M			✓		
EXTRAS	Poached Egg				•													✓		
EXTRAS	Roasted Vine Tomatoes																	✓	✓	
EXTRAS	Rosti				•			•										✓		
EXTRAS	Sausage Cumberland														•					
EXTRAS	Scrambled Tofu	•								M		M	•					✓	✓	

CORE & KIDS MENU

MENU CATEGORY	DISH																		MODIFICATION
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN		
EXTRAS	Cheddar Slice							•									✓		
EXTRAS	Halloumi Slices							•									✓		
EXTRAS	Mac Cheese Fritter		WHEAT		*			•		•	M	M				M	✓		
EXTRAS	Poached Egg				•												✓		
EXTRAS	Roasted Vine Tomatoes																✓	Ⓟ	
EXTRAS	Smoked Streaky Bacon																		
EXTRAS	Onion Rings Side		WHEAT					•									✓		
EXTRAS	Garlic prawns			•				•											
EXTRAS	Béarnaise Steak Sauce				•			•									✓		
EXTRAS	Chimichurri Steak Sauce																✓	Ⓟ	
EXTRAS	Old Winchester Butter Steak Sauce				•			•									✓		
EXTRAS	Peppercorn Steak Sauce							•											

CORE & KIDS MENU																		
MENU CATEGORY	DISH	CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN	MODIFICATION
KIDS	Kids Fries												*	*		✓	ⓧ	
KIDS	Kids 100% beef burger	•	WHEAT		M			M	•		M	•	•	M				
KIDS	GF Kids 100% beef burger	•			•				•			*	•					
KIDS	Kids Burger Salad Side	•							•						✓	ⓧ		
KIDS	Kids Breaded Chicken Goujons	•	WHEAT		*	*		*	•			*	*					
KIDS	Kids Breakfast		WHEAT		•			•					•					
KIDS	GF Kids Breakfast				•			•					•					
KIDS	Kids Vegan Breakfast		WHEAT									•	•		✓	ⓧ		
KIDS	GF Kids Vegan Breakfast											•	•		✓	ⓧ		
KIDS	Kids Buttermilk Pancakes Berries, Banana & Yogurt		WHEAT		•			•		M	M	•	•	M	✓			
KIDS	Kids Cheesy Beans on Toast		WHEAT BARLEY		M			•			M	•			✓			
KIDS	GF Kids Cheesy Beans on Toast							•							✓			
KIDS	V Kids Beans on Toast		WHEAT BARLEY		M			M			M	•			✓	ⓧ		
KIDS	Kids Fish Fingers	•	WHEAT		*	•		*	•			*	*					
KIDS	Kids Sausages, Chips and Beans	•							•			*	•					
KIDS	Kids Veggie Sausages, Chips and Beans	•							•			•	•		✓	ⓧ		
KIDS	Kids Macaroni Cheese		WHEAT					•	•	M	M			M	✓			
KIDS	Kids Veggie Stir Fry	M	WHEAT		M	M		M			•	•	M		✓	ⓧ		
KIDS	Kids Chocolate Brownie		M		•			•			M	•		M	✓			
KIDS	Kids Scoop Ice Cream		WHEAT					•			M	M		M	✓			
KIDS	Kids Vanilla Ice Cream		M					•			M	M		M	✓			

CORE & KIDS MENU

MENU CATEGORY	DISH	ALLERGENS																	MODIFICATION
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO2	TREENUTS	VEGETARIAN	VEGAN		
KIDS	Kids Fruit Bowl																<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	

GLUTEN FREE & VEGAN MENU

MENU CATEGORY	DISH	ALLERGENS															DIETARY		MODIFICATION	
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN			
BRUNCH	GF Bubble and Squeak w/ Bacon and Avocado				•					•										
BRUNCH	GF Bubble and Squeak w/ Mushroom & Avocado				•			•						•			✓			
BRUNCH	GF Back Bacon Bun				•			•					•	•						
BRUNCH	GF Boston Brunch				•			•					•			✓				
BRUNCH	GF Butchers Brunch				•			•					•							
BRUNCH	GF Classic Breakfast				•			•					•							
BRUNCH	GF Cumberland Sausage Bun				•	•		•												
BRUNCH	GF Eggs Hot Smoked Salmon				•			•					•							
BRUNCH	GF Eggs Smoked Back Bacon				•			•												
BRUNCH	GF Eggs Spinach & Mushrooms				•											✓				
BRUNCH	GF Shakshuka	M	M	M	•	M		M	M	M	M	M	•	M	✓					
BRUNCH	GF Shakshuka with Chorizo	M	M	M	•	M		•	M	M	M	M	•	M						
BRUNCH	GF Shakshuka with Feta	M	M	M	•	M		M	M	M	M	M	•	M	✓					
BRUNCH	GF Shakshuka with Streaky Bacon	M	M	M	M	M		M	M	M	M	M	•	M						

GLUTEN FREE & VEGAN MENU

MENU CATEGORY	DISH															TREENUTS	VEGETARIAN VEGAN		MODIFICATION	
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂						
BRUNCH	GF Smashed Avocado							•										✓	✓	
BRUNCH	GF Smashed Avocado with Halloumi				•													✓		
BRUNCH	GF Smashed Avocado with Poached Egg																	✓		
BRUNCH	GF Smashed Avocado with Streaky Bacon																			
BRUNCH	GF Smashed Avocado with Vine Tomatoes				•			•										✓	✓	
BRUNCH	GF Streaky Bacon Bun							•												
BRUNCH	GF Toast with Blackcurrant Jam							•										✓		
BRUNCH	GF Toast with Marmalade							•										✓		
BRUNCH	GF Toast with Strawberry Jam												•	•				✓		
BRUNCH	GF V Boston Brunch									M		M	•					✓	✓	
BRUNCH	GF V Market Garden Breakfast	•	M		•			•					•	•				✓	✓	
BRUNCH	GF Veggie Sausage Bun				•			•		•				•				✓		

GLUTEN FREE & VEGAN MENU																			
MENU CATEGORY	DISH																		MODIFICATION
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ²	TREENUTS	VEGETARIAN	VEGAN		
SMALL PLATES	GF Bang Bang Cauliflower	M	M		M	M		M		M		.	.	M*		✓	ⓧ		
SMALL PLATES	GF Crispy Duck Salad				*			*				.	.						
SMALL PLATES	GF Chicken, Chorizo & Butterbean Stew	.	M	M	.	M		.	M	.	M	M	M	.	M				
SMALL PLATES	GF Garlic Prawns			.	.			.											
SMALL PLATES	GF Harissa Roast Lamb	.	M		M*					
SMALL PLATES	GF Heritage Beetroot							.				.	.			✓			
SMALL PLATES	GF Nocellara Olives															✓	ⓧ		

GLUTEN FREE & VEGAN MENU

MENU CATEGORY	DISH	ALLERGENS															DIETARY		MODIFICATION
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN		
MAINS	GF 10oz Ribeye Steak												*	*					
MAINS	GF 6oz Flat Iron Steak												*	*					
MAINS	GF Burger Salad Side	•								•							✓	Ⓥ	
MAINS	GF Chicken, Bacon & Avocado Salad				•			•		•		•	•						
MAINS	GF Crispy Duck Salad				*			*				•	•						
MAINS	GF Chicken, Chorizo & Butterbean Stew	•	M	M	•	M		•	M	•	M	M	M	•	M				
MAINS	GF Harissa Roast Lamb	•	M		•			•		•		•	•	M*					
MAINS	GF House Beef Burger	•			•			•		•			*	•					
MAINS	GF Veggie Cheeseburger	•			•			•		•			*	•			✓		
MAINS	GF Roast Harissa Cauliflower	M	M					M		•		•	•	M*			✓	Ⓥ	
MAINS	GF Summer Risotto	•			•			•						•			✓		
MAINS	GF Sunshine Bowl with Avocado	•															✓	Ⓥ	
MAINS	GF Sunshine Bowl with Hot Smoked Salmon	•				•													
MAINS	GF V Summer Risotto	•												•			✓	Ⓥ	

GLUTEN FREE & VEGAN MENU																		
MENU CATEGORY	DISH	CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO²	TREENUTS	VEGETARIAN	VEGAN	MODIFICATION
SIDES	GF Prepared Skin on Fries												*	*		✓	Ⓥ	
SIDES	GF Slaw Portion for Menu	•			•			•		•				•		✓		
SIDES	GF Vegan Slaw Portion for Menu	•								•						✓	Ⓥ	
SIDES	GF Charred Broccoli															✓	Ⓥ	
SIDES	GF Fries Side															✓	Ⓥ	
SIDES	GF House Salad Side	•								•						✓	Ⓥ	
SIDES	GF Nocellara Olives															✓	Ⓥ	
SIDES	GF Roasted Baby New Potatoes				•			•								✓		
PUDDINGS	GF Affogato		M					•			M		M		M	✓		
PUDDINGS	GF Lemon Posset							•					•			✓		
PUDDINGS	GF Valrhona Chocolate Brownie		M		•			•			M		•		M	✓		
PUDDINGS	GF Vegan Cheesecake with Raspberries												•		M	✓	Ⓥ	

GLUTEN FREE & VEGAN MENU

MENU CATEGORY	DISH	ALLERGENS															DIETARY		MODIFICATION
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN		
BRUNCH	V Smashed Avocado		WHEAT														✓	Ⓥ	
BRUNCH	V Smashed Avocado with Vine Tomatoes		WHEAT														✓	Ⓥ	
BRUNCH	V Boston Brunch		WHEAT									•	•			✓	Ⓥ		
BRUNCH	V Market Garden Breakfast - final	•	WHEAT						M		M	•				✓	Ⓥ		
BRUNCH	V Mexican Brunch w/ Mushrooms	•	WHEAT					M		M		•		M		✓	Ⓥ		
BRUNCH	V Shakshuka	•	WHEAT	M	M	M		M	M	M	M	•	•	M		✓	Ⓥ		
BRUNCH	V Toast with Blackcurrant Jam		WHEAT													✓	Ⓥ		
BRUNCH	V Toast with Marmalade		WHEAT													✓	Ⓥ		
BRUNCH	V Toast with Marmite	•	WHEAT RYE BARLEY OATS													✓	Ⓥ		
BRUNCH	V Toast with Strawberry Jam		WHEAT													✓	Ⓥ		
BRUNCH	V Vegan Sausage Bun		WHEAT		M			M			M	•	•	M		✓	Ⓥ		

GLUTEN FREE & VEGAN MENU																		
MENU CATEGORY	DISH																	MODIFICATION
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN	
SMALL PLATES	V Bang Bang Cauliflower	M	M		M	M		M		M		.	.	M*		✓	Ⓥ	
SMALL PLATES	V Heritage Beetroot											.	.			✓	Ⓥ	
MAINS	V Roast Harissa Cauliflower	M	M					M		.		.	.	M*		✓	Ⓥ	
MAINS	V Sunshine Bowl with Avocado	.														✓	Ⓥ	
MAINS	V Summer Risotto	.											.			✓	Ⓥ	
MAINS	V Cheeseburger	.	WHEAT		M			M		.		M	.		M	✓	Ⓥ	
SIDES	V Roasted Baby New Potatoes															✓	Ⓥ	
SIDES	V Charred Broccoli															✓	Ⓥ	
SIDES	V Fries Side															✓	Ⓥ	
SIDES	V House Salad Side	.								.						✓	Ⓥ	
SIDES	V Nocellara Olives															✓	Ⓥ	
SIDES	V Slaw Portion for Menu	.								.						✓	Ⓥ	
SIDES	V House Sourdough Loaf		WHEAT RYE										.			✓	Ⓥ	
PUDDINGS	Vegan Chocolate orange torte with Raspberry Puree											.				✓	Ⓥ	
PUDDINGS	V Cheesecake with Raspberries											.				✓	Ⓥ	

DRINKS

MENU CATEGORY	DISH	Allergens																MODIFICATION	
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN		
WINE WHITE	Chenin Blanc Cullinan View							•							•				
WINE WHITE	Te Kairanga Riesling, Martinborough							•							•		✓		
WINE WHITE	Vinuva Organic Pinot Grigio, Terre Siciliane														•		✓	Ⓥ	
WINE WHITE	Petit Chablis, J. Moreau et Fils														•		✓	Ⓥ	
WINE WHITE	Villa Maria Cellar Selection Sauvignon Blanc, Marlborough					•		•							•				
WINE WHITE	Luis Felipe Edwards Reserva Sauvignon Blanc, Casablanca Valley														•				
WINE WHITE	Casa Albali Verdejo-Sauvignon Blanc, Valdepetas														•				
WINE WHITE	Chardonnay Bouchard														•				
WINE WHITE	Verdejo El Velero Verde														•				

DRINKS																				
MENU CATEGORY	DISH	Allergens																MODIFICATION		
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN			
WINE RED	Castillo de Mureva Organic Tempranillo							•									•			
WINE RED	Don Jacobo Rioja Vendimia Seleccionada, Bodegas Corral																•		✓	Ⓥ
WINE RED	Château de Mouton-Rothschild, Les Clefs du Paradis																•		✓	Ⓥ
WINE RED	Chateau Vignot Saint-Emilion Grand Cru																•		✓	Ⓥ
WINE RED	Reign of Terroir Pinotage, Swartland																•		✓	Ⓥ
WINE RED	Familia Zuccardi Brazos Malbec, Uco Valley, Mendoza																•		✓	Ⓥ
WINE RED	Angus The Bull Cabernet Sauvignon, Victoria																•		✓	Ⓥ
WINE RED	Vinuva Organic Nero d'Avola, Terre Siciliane																•		✓	Ⓥ
WINE RED	Ceres Composition Pinot Noir, Central Otago																•		✓	Ⓥ
WINE RED	Shiraz Short Mile Bay				•			•									•			
WINE ROSE	Mirabeau Belle Anne Rosee, Vin de France																•		✓	
WINE ROSE	White Zinfandel Lavender Hill																•			
WINE SPARKS	Laurent Perrier La Cuvee																•		✓	Ⓥ
WINE SPARKS	Prosecco Santa Fosca																•		✓	Ⓥ

DRINKS

MENU CATEGORY	DISH	Allergens																MODIFICATION		
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN			
COCKTAILS	Aperol Spritz CLASSIC																•	✓	Ⓥ	
COCKTAILS	Bloody Mary.	•	BARLEY		•	•											•	✓	Ⓥ	
COCKTAILS	Blow a Raspberry at Colin.																	✓	Ⓥ	
COCKTAILS	Blow a Raspberry at Colin PITCHER.																	✓	Ⓥ	
COCKTAILS	Butter Toffee Old-Fashioned.							•										✓	Ⓥ	
COCKTAILS	Cherry Bakewell.																	✓	Ⓥ	
COCKTAILS	Cherry Bakewell PITCHER.																	✓	Ⓥ	
COCKTAILS	Cosy Colada.																	✓	Ⓥ	
COCKTAILS	Cosy Mimosa.							M			M		M			•	M	✓	Ⓥ	
COCKTAILS	English Garden.																	✓	Ⓥ	
COCKTAILS	English Garden PITCHER.																	✓	Ⓥ	
COCKTAILS	Mojito.																	✓	Ⓥ	
COCKTAILS	Mojito SPLENDID.																	✓	Ⓥ	
COCKTAILS	Passion Fruit Mojito.																	✓	Ⓥ	
COCKTAILS	Passion Fruit Mojito SPLENDID.																	✓	Ⓥ	
COCKTAILS	Porn Star Martini.																•	✓	Ⓥ	
COCKTAILS	Raspberry Mojito																	✓	Ⓥ	

DRINKS																				
MENU CATEGORY	DISH																	MODIFICATION		
		CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN			
COCKTAILS	Raspberry & Vanilla Martini																•	✓	Ⓥ	
COCKTAILS	Raspberry Mojito SPLENDID																	✓	Ⓥ	
COCKTAILS	Rhubarb & Elderflower Spritz.																•	✓	Ⓥ	
COCKTAILS	Summer Sangria PITCHER																•			
COCKTAILS	Summer Sangria																•			
COCKTAILS	Vanilla Espresso Martini.																	✓	Ⓥ	
MOCKTAILS	Cooling Lemonade.																	✓	Ⓥ	
MOCKTAILS	Pink Lemonade.																	✓	Ⓥ	
MOCKTAILS	Virgin Mary	•	BARLEY		•	•				•							•			
No & Low Alcohol Cocktails	N&L Cherry Bakewell.																	✓	Ⓥ	
No & Low Alcohol Cocktails	N&L English Garden.																	✓	Ⓥ	
No & Low Alcohol Cocktails	N&L Espresso Martini.																	✓	Ⓥ	M

DRINKS

MENU CATEGORY	DISH	CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN	MODIFICATION
MILKS	Coconut Milk												•			✓	V	
MILKS	Oat Milk		OATS													✓	V	
MILKS	Soya Milk												•			✓	V	
MILKS	Dairy Full Fat milk							•								✓		
MILKS	Dairy Skimmed Milk							•								✓		
COFFEE	Iced coffee							•								✓		

SPECIALS MENU 2021																		
MENU CATEGORY	DISH	CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN	MODIFICATION
SPECIALS	Burrata with Green Herb Dressing							•										
SPECIALS	Burrata with Olive Oil							•										
SPECIALS	Burrata with San Marzano Tomatoes							•										
SPECIALS	Charred Broccoli	M	M							M		•	•			✓	Ⓥ	
SPECIALS	Courgette Fritti	M	WHEAT		M*	M		M		M*	M	M	•		M	✓		
SPECIALS	GF Burrata with Green Herb Dressing							•										
SPECIALS	GF Burrata with Olive Oil							•										
SPECIALS	GF Burrata with San Marzano Tomatoes							•										
SPECIALS	GF Charred Broccoli Side															✓	Ⓥ	
SPECIALS	House Sourdough Loaf		WHEAT RYE					•								✓		
SPECIALS	V Charred Broccoli Side															✓	Ⓥ	
SPECIALS	V House Sourdough Loaf with Oil & Balsamic Vinegar		WHEAT RYE										•			✓	Ⓥ	

XMAS MENU 2021

MENU CATEGORY	DISH	CELERY	CEREALS CONTAINING GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME	SOYA	SULPHITES & SO ₂	TREENUTS	VEGETARIAN	VEGAN	MODIFICATION
STARTER	Asian Fried Chicken		WHEAT		*	*		*		*		.	.					
STARTER	Broccoli Small Plate	M	M							M		.	.			✓	Ⓥ	
STARTER	Fried Halloumi with Spiced Date & Chilli Jam		WHEAT		.			.					M	.		✓		
STARTER	House Sourdough Loaf		WHEAT RYE					.								✓		
STARTER	Pigs in Blankets in a sticky cider, honey & mustard glaze	.							.				.					
MAINS	Butternut Squash Old winchester & Sage Risotto			✓		
MAINS	Confit Duck Leg	.	M	M	M	M		.	M	M	M	M	M	.	M			
MAINS	Pan-Fried Fillet Of Salmon	M	M	.	M	.		.	.	M	M	M	M	.	M			
MAINS	Roasted Beetroot, Brie & Thyme Tarte Tatin	.	WHEAT					.			M		.	M	✓			
MAINS	Turkey & Smoked Bacon Pie	.	WHEAT		.			.			M	M	M	.				
MAINS	V Butternut Squash & Sage Risotto	.											.			✓	Ⓥ	
MAINS	V Roasted Beetroot & Thyme Tarte Tatin	.	WHEAT								M		.	M	✓	Ⓥ		

