



non-gluten menu

this menu has been designed for a non-gluten diet. it's a selection of our dishes that do not contain gluten in their ingredients. these dishes are full of flavour, either remaining true to their original recipes or having been subtly modified to suit a non-gluten diet

allergies and intolerances

if you have any additional food allergies, intolerances or sensitivities, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver your order, whilst the kitchen manager will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination

please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present



all of our vegan dishes
have been registered
with The Vegan Society

sides

- 10104 | **edamame (vg)** 4.50
steamed edamame beans. served with salt or chilli garlic salt
- 10117 | **duck wraps ?** 5.95
shredded crispy duck served with cucumber and spring onions. served in lettuce wraps with tamari sauce
- 1096 | **lollipop prawn kushiyaki** 6.50
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with fresh caramelised lime



mains

- 1048 | **chicken + prawn pad thai** 10.95
rice noodles with chicken, prawns, egg, beansprouts, leeks, chilli and red and spring onions. garnished with peanuts, mint, coriander and fresh lime
- 1065 | **pad thai salad** 10.25
ginger chicken and prawns on a bed of mixed leaves, mangetout, baby plum tomatoes, shredded pickled beetroot, carrot and red onion. served with a side of peanuts and a nuoc cham + ginger miso dressing
- 1020 | **chicken ramen** 9.95
grilled chicken on top of rice noodles in a light chicken broth. topped with pea shoots and spring onions
- itame**
rice noodles in a spicy green coconut and lemongrass soup topped with stir-fried beansprouts, red and spring onions, bok choy, peppers, mushrooms and chilli. garnished with coriander and fresh lime
- 1037 | **chicken** 11.95
1039 | **prawn** 12.95
1038 | **yasai | tofu (vg)** 10.95



desserts

- 10122 | **pink guava + passion fruit sorbet (vg)** 4.50
served with fresh mint
- 10913 | **vanilla pod ice cream (v)** 4.50
served with a passion fruit sauce
- 10127 | **vietnamese coffee ice cream (v)** 4.50
served with a chocolate sauce and caramelised sesame seeds
- 10128 | **salted caramel ice cream (v)** 4.50
served with caramelised sesame seeds and a chilli toffee + ginger sauce
- 10140 | **coconut reika ice cream (v)** 4.50
topped with coconut flakes and a passion fruit sauce
- 10153 | **chocolate + orange blossom ice cream (vg) new** 4.50
served with a passion fruit coulis and fresh mint
- 10151 | **strawberry + yuzu ice cream (vg) new** 4.50
served with a raspberry compote and fresh mint
- 10135 | **white chocolate + matcha cheesecake (v) new** 6.25
served with vanilla ice cream and finished with chocolate sauce, mixed sesame seeds and fresh mint

