

wagamama

non-gluten

allergies and intolerances

this menu has been designed for a non-gluten diet, but if you have a food allergy, intolerance or sensitivity, please let your server know every time before you order. the manager on duty will personally take and deliver your order while 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 while 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

please note

whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain

our staff receive 100% of tips



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

below is a selection of our dishes that do not contain gluten in their ingredients. these dishes are full of flavour and either remain true to their original recipes or have been subtly modified to suit a non-gluten diet. we prepare the majority of these dishes from scratch, and to avoid the chance of cross-contamination, management will take and prepare your order separately

non-gluten

sides

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



10117

mains

- 1020 | **chicken ramen** 9.95
grilled chicken on top of rice noodles in a light chicken broth. topped with pea shoots and spring onions
- 1022 | **grilled duck ramen ?** 13.75
tender, shredded duck on top of rice noodles in a light vegetable broth. dressed with chilli, pea shoots, spring onions and coriander
- 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
- 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

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



1037

desserts

- 10122 | **pink guava + passion fruit sorbet (vg)** 4.50
10123 | **lemongrass + lime sorbet (vg)** 4.50
10145 | **spiced mango + coconut parfait (v)** 6.25
10913 | **vanilla pod ice cream (v)** 4.50
10140 | **coconut reika ice cream (v)** 4.50
10125 | **chocolate + shichimi ice cream (v)** 4.50
10126 | **yuzu ice cream (v)** 4.50
10127 | **vietnamese coffee ice cream (v)** 4.50
10128 | **salted caramel ice cream (v)** 4.50



10128