

DOVER'S BAR GLUTEN FREE MENU - 12 - 3PM & 6 - 9PM

ALL MEALS ARE MADE IN A KITCHEN THAT HANDLES GLUTEN INGREDIENTS

NIBBLES

Nuts [GFI,N,E,V]	£3
Olives [GFI,Vg]	£3
Poppadoms + Dips [GFI, M,V]	£3
Lemon & Pepper Fish Bites + tandoori mayo [E,F,GFI,M]	£5
Maple Glazed Chorizo [GFI]	£5

SANDWICHES

Served 12 noon - 6pm

Served with fries + salad + coleslaw
Choice of white or harvest bread

Grilled Vegetable + red onion jam [GFI,Vg]	£10
Smoked Salmon + chive cream cheese [GFI,F,M]	£12
Slow Roasted Beef + horseradish + confit onion [GFI,M]	£12
Honey Roast Ham + wholegrain mustard [GFI,M,Mu]	£11
Vegan Sweet Potato Falafel Tortilla Wrap + kachumber salad + mango + coriander dressing hummus + crispy onion [GFI,S,Vg]	£13
Tandoori Chicken + Bacon Ciabatta + melted cheddar + mango + coriander relish + crispy onion [GFI,M]	£14
Slow Roasted Beef Short Rib Ciabatta + melted cheddar + truffle & mustard aioli + crispy onion + rocket [GFI,M,Mu]	£14

CHEF INDUNIL'S AWARD-WINNING CURRIES

All curries served with pilau rice + poppadom + chutney + pickled vegetable

Sweet Potato, Spinach + Chickpea Curry [GFI,Vg] 🌿	£15.5
Thai Red King Prawn + Green Beans Curry [Cr,F,GFRI,M] 🌿🌿	£17
Chef's Special Curry, an authentic chicken curry from the Far East & Asia [GFI,M] 🌿🌿	£16.5
Ceylon Style Black Lamb Curry [GFI] 🌿🌿🌿	£18.5

LIGHT BITES

Seasonal Soup + crouton + warm bread + herb oil [GFI,Vg]	£7.5
Vegan Red Onion + Courgette Bhajis + hummus + kachumber salad + mango dressing + crispy onion [GFI,S,Vg]	£7.5
Rosemary & Garlic Baked Camembert + House relish + warm bread + baby gem [GFI,M,V]	£8
Spiced Whitebait + dill & lemon crème fraîche + buttered bread [F,GFI,M]	£8
Chicken Liver Parfait + red onion jam + warm bread [E,GFI,M]	£7.5
Parma Ham & Avocado Bruschetta + tomato salsa + pine nuts + pesto + balsamic [GFI,N]	£10
Chicken Caesar Salad + bacon + anchovies + crotons parmesan + egg [GFI,F,E,M]	(S) £9 (L) £14
Moules Marinere + chorizo + leeks [GFI,Mo, M]	£9

PUB CLASSICS

Pan Grilled Cauliflower Steak + pea risotto + artichoke purée + curry oil [GFI,Vg]	£15.5
Vegan Meatballs + mashed potato + caramelised onion + greens + gravy [GFI,Vg]	£15.5
Vegan Grilled Vegetable Skewers + curried sweet potato + chickpeas + pistachio + mango + chilli compote + crispy onion [GFI,N,Vg]	£15.5
Cotswold Ale Battered Haddock + triple cooked chips + mushy peas + tartar sauce + lemon wedge [GFI,E,M,F]	£17.5
Moules Frites + chorizo + leeks [M,Mo]	£15
King Prawn & Saffron Risotto + charred baby gem + chorizo + parmesan + peas [GFI,M,Cr]	£17
Grilled Ribeye Steak 8oz + triple cooked chips + roast onion + confit tomato + watercress [GFI,M] Add peppercorn, bearnaise or red wine sauce £2	£27
Dover's Beef Burger + french fries + bacon + smoked cheddar + mayo + salad + gherkin + coleslaw + tomato relish + onion rings [GFI,M,E]	£17
Cotswold Garden Sausage + mashed potato + greens + caramelised onion + gravy [GFI,Sd,M]	£16.5

ON THE SIDE

£4 each

Triple Cooked Chips [GFI]	Garlic Bread [GFI,M]
French Fries [GFI]	Buttered Vegetables [GFI,M]
House Salad [GFI]	New Potato [GFI,M]
Sautéed Fine Beans [GFI]	Mashed Potato [GFI,M]

Dishes may contain nut/nut derivatives. Should you or anyone in your party have any dietary requirements or allergies, please ask us about any of these dishes and their content.

G-Gluten, **C**-Celery, **E**-Eggs, **F**-Fish, **P**-Peanuts, **N**-Nuts, **S**-Sesame, **So**-Soya, **Mo**-Molluscs, **M**-Milk, **Cr**-Crustaceans, **Mu**-Mustard, **L**-Lupin, **SD**-Sulphur Dioxide, **V**-Vegetarian, **Vg**-Vegan All the meals made in a kitchen that handles all 14 Allergens.

