

# 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.

## **BASIL & TOASTED PINENUT GNOCCHI 6.5** *vg*

Warm gnocchi wrapped in basil pesto, served with toasted pinenuts and garlic bread. *426 kcal*

## **MOVING MOUNTAINS® BURGER 8.0** *vg*

Succulent plant-based burger, salsa and lettuce in a toasted gluten-free bun served with fries. *792 kcal*  
+ vegan cheese for 50p *vg 64 kcal*

## **BATTERED FISH GOUJON 7.0**

Battered fish goujons served with chips, garden peas and lemon. *552 kcal*

## **BETROOT FALAFEL SALAD 7.0** *vg*

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

# Desserts

## **VEGAN FRUIT & NUT FLAPJACK 4.0** *vg*

Chocolate sauce and raspberry ripple ice cream. *332 kcal*

## **CHOCOLATE MOUSSE 4.0** *v*

rich dark chocolate mousse garnished with berries. *90 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.*