

GLUTEN-FREE MENU

SMALL PLATES

BUILT TO SHARE. HARD NOT TO.

CRISPY FRIED CALAMARI.....12
Chilli Mayo, Lime & Lemongrass Syrup

SLOW COOKED MEATBALLS13
Blacksticks Blue Cheese

SALADS

THAI SEARED BEEF18
Seared Beef, Cherry Tomatoes, Chilli Jam, Lemongrass,
Mint & Coriander With Crushed Peanuts | N

CHERRY HOISIN CRISPY DUCK.....18
Watermelon, Basil, Beansprouts & Cashew Nuts
With Cherry Hoisin | N

SHREDDED ASIAN SLAW.....13
Beetroot, Carrot, Red Cabbage, Spring Onions
& Sesame Dressing | V VE

SUSHI SAMBA

NOT YOUR AVERAGE ROLL

CLASSIC MAKI.....10
Cucumber & Avocado | V VE GF

BILLECART SALMON.....15
Salmon, Miso Cream Cheese, Cucumber,
Chives & Avocado

FIRE AND FIN15
Spicy Tuna, Teriyaki, Sriracha Mayo & Togarashi

WHAT THE GF15
Duck, Cucumber, Spring Onion

SIDES

FRENCH FRIES.....5
Add Chicken Salt | V GF

DIPSTER CHIPS6
Add Chicken Salt | V GF

SMALL HOUSE SALAD5
| V VE GF

WILTED GREENS8
Soy & Sesame | V GF VE

BUTTERY MASH5

SPICY RICE6
| V

TENDERSTEM BROCCOLI.....6
| VE