



THE
CHAMELEON TREE
– RESTAURANT & COFFEE HOUSE –

Non Gluten Containing Ingredients Menu

Family Favourites

All served with any two sides

Poached fish of the day
without batter 66/75kcal £14.95

Served with homemade tartar sauce 116kcal

Longleat
sausages 614kcal £13.50

Exclusively made for Longleat
by Thorner's of Somerset

Plant based
sausages VG 255kcal £13.50

Dirty Fries | £10.95

BBQ pulled pork 904kcal

Extras: £0.75 per topping

Jalapeños VG 6kcal

Garlic mayo VG 193kcal

Buffalo sauce VG 46kcal

Soup of the Day | £8.50

Filled Jackets 385kcal

Served with house salad

Choose one topping:

Coronation chicken
or chickpeas 465/470kcal £9.95

Tuna mayonnaise 318kcal £9.95

Homemade coleslaw VG 295kcal £8.75

Baked beans VG 110kcal £8.75

Mature cheddar V 185kcal £8.75

Add cheddar V 185kcal
or vegan cheese VG 135kcal for £2.25

Signature Summer Salad

Warm curried cauliflower
and chickpea salad VG 194kcal £11.95

Choose your dressing:

Longleat honey mustard V 140kcal

Caesar 191kcal Vinaigrette VG 201kcal

See our chalk board for today's flavour.

Served with a Gluten Free Roll 107kcal

Kid's Meals | £8.95

**Served with a choice of two
smaller sides and a Fruit Shoot**



Freshly poached fish 66-75kcal

Longleat sausages 410kcal

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Plant based sausages VG 170kcal

Sides | £3.95

Chips VG Main side 430kcal/smaller side 215kcal

Freshly steamed veg VG 35/45kcal

Mash potato VG 275/138kcal

Mushy peas VG 107/55kcal

Baked beans VG 110/55kcal

Basmati rice VG 216/108kcal

Longleat coleslaw VG 588/295kcal

Longleat house salad VG 20kcal

DIETARY
KEY

VG Vegan | V Vegetarian | Adults need around 2000kcal a day

FOOD ALLERGY NOTICE

- We understand that food allergies and intolerances may present a serious health problem to some of our guests.
- Our menu dishes are prepared in environments that are not free from any of the 14 allergens.
- We cannot guarantee that any of our dishes do not contain traces of these allergens.
- Our hygiene practices are designed to reduce the risk of allergen contamination and our catering teams receive training to help ensure these standards are met.
- If you have any concerns about the presence of allergens in any of our dishes please do not hesitate to ask a member of our catering team who will happily assist you with your enquiry.