

GLUTEN FREE MENU

STARTERS

Antipasti Board; Italian Ham, Sliced Chorizo, Salami, Mixed Roasted Peppers, Spanish Olives, Feta Cheese, Gluten Free Bread & Balsamic Dipping Oil 6.50

Dressed Bridlington Crab; Served with a Mixed Salad, Toasted G.Free Bread & Pot of Lemon Mayonnaise (STA) 8.50

Skillet of Poached Smoked Haddock and Prawns cooked in a Creamy Lemon & Herb Sauce topped Fresh Parmesan Cheese with Gluten Free Bread for Dipping 6.95

Freshly Steamed Mussels in a Creamy White Wine, Caper & Dill Sauce, Topped with Crispy Chorizo and Gluten Free Bread 7.95

Seafood Platter; Norwegian Prawns in Seafood Dressing, Oak Roast & Smoked Salmon on a bed of Crispy Salad with a Crème Fraiche, Chive Dressing and Gluten Free Bread
Starter: 7.25 Main Course: 14.50

A Bowl of our Delicious Homemade Soup
Served with Gluten Free Bread 4.75

Pan Fried King Prawns served on a Bed of Roasted Red Pepper Pesto & Crispy Chorizo, Drizzled with Chilli Butter and Served with Gluten Free Bread 6.95

Pan Fried Medallions of Pork
with an Apple & Cider Sauce, served with Gluten Free Bread 6.95

MAIN COURSE

Pan Fried Fillet of Sea Bass, served with Norwegian Prawns in a Creamy Green Pesto Sauce, Topped with Fresh Basil and Finished with Crispy Fried Leeks 16.95

Roasted Breast of Chicken Filled with Shropshire Blue Cheese & Bacon served with a Creamy White Wine Sauce 15.95

Smoked Haddock Fillet on a Bed of Cauliflower Puree, Topped with a Soft Poached Egg and Lemon & Herb Butter 14.95

Pan Fried Duck Breast served Pink on a Bed of Garlic & Herb Sautéed Wild Mushrooms with a Red Wine Jus 16.95

with Chefs Seasonal Vegetables & New Potatoes

Oven Baked Halibut Fillet served with Sautéed Green Beans and Norwegian Prawns cooked in a Lemon and Herb Butter, Topped with Crispy Chorizo (STA) 17.95

Served with Chefs Potatoes of the Day

Yorkshire Reared Steaks

with New Potatoes & Vine Tomatoes Served with a Creamy Chilli & Garlic Sauce

8oz Fillet Steak; 23.95

10oz Sirloin Steak; 19.95

Spinach & Mushroom Pasta: Bowl of Gluten Free Pasta Tossed in a Creamy Garlic & White Wine Sauce with Mushrooms & Spinach, Topped with Feta and Fresh Basil 9.95 (v)

Add Chicken Breast: supplement 3.00

Chefs Dish of Sautéed Wild Mushrooms, Butternut Squash & Spinach Tossed in a Garlic & Thyme Butter, Topped with Toasted Goats Cheese, Served with a mixed Dressed Salad 10.95 (V)

Salmon & Prawn Gluten Free Pasta; A Grilled Salmon Fillet on a Bed of Linguini with Prawns in a Tomato, Herb Sauce, topped with Fresh Chillies & Crispy Chorizo finished with Crème Fraiche & Fresh Parmesan 13.95

(Don't like it Hot? *HOLD* the Chillies)

Pan Fried Chicken and Bacon with a Bowl of Gluten Free Pasta Cooked in a Creamy Green Pesto Sauce, Parmesan Cheese & Fresh Basil 12.95

DESSERTS: 4.95

Local Mr Moos Ice Cream Selection, Please see a Member of Staff for Daily Flavours

Classic Cheese Board (5.95), with grapes celery & Chutney, with Gluten Free Crackers

Chefs Own Creamy Chocolate Syllabub topped with Fresh Fruit