

Gluten Free Menu

STARTERS

Antipasti Board; Italian Ham, Sliced Chorizo, Salami, Mixed Roasted Peppers, Spanish Olives, Feta Cheese, Gluten Free Bread & Balsamic Dipping Oil 5.50

Dressed Bridlington Crab

Served with a Mixed Salad, Toasted Gluten Free Bread & Pot of Lemon Mayonnaise 7.95
(Subject to Availability)

Poached Smoked Haddock Fillet Nestled on Spring Onion Crushed Potatoes, Topped with a Soft Poached Egg and Finished with a Creamy Lemon Butter Sauce 6.95

Freshly Steamed Mussels in a Creamy Tomato and Herb Sauce, Topped with Crispy Chorizo Served with Gluten Free Bread 7.95

Seafood Platter;

Norwegian Prawns in Seafood Dressing, Topped with Oak Roast & Smoked Salmon on a bed of Crispy Salad with a Crème Fraiche & Chive Dressing and Gluten Free Bread
Starter: 6.95 Main Course: 13.95

Pork Belly Slowly Braised in our own Barbeque Marinade served with Chive Crème Fraiche and Salad Garnish 5.95

A Bowl of our Delicious Homemade Soup

Served with Gluten Free Bread 4.50

Warm Garlic Chicken Salad; Chicken Breast Strips Pan Fried with Mushrooms and Garlic Butter Finished with Fresh Parmesan and Served in a Bowl of Mixed Salad 5.50

MAIN COURSE

Local Fillet of Sea Bass; Pan Fried Seabass Fillets Cooked with King Prawns in a Creamy Chilli Sauce, served on a Bed of Roasted Peppers and Topped with Spring Onions 16.95

Grilled Fillet of Halibut; Fillet of Halibut on a Bed of Garlic & Thyme Roasted Vegetables, Topped with a Tomato and Basil Sauce Finished with a Pesto Dressing 16.95

Mediterranean Style Chicken; Oven Baked Chicken Breast Stuffed with Feta Cheese, Tomato, Roasted Pepper, Olives & Basil Wrapped in Italian Ham and served with a Creamy Tomato and Basil Sauce 14.95

Oven Roasted Salmon Fillet, on a Bed of Sauté Green Beans with Prawns in a Creamy Lemon Butter Sauce 15.50

Served with Chefs Potatoes of the Day

Fillet of Locally Smoked Haddock, On a Bed of Sweet Potatoes Roasted with Red Onion, Garlic & Rosemary, with Crispy Chorizo and Finished with a Spiced Tomato Dressing 14.95

Served with Chefs Seasonal Vegetables

Yorkshire Reared Steak

Cooked to your liking with New Potatoes & Vine Tomatoes

8oz Madeira Fillet Steak; 23.95
(served with a Madeira Wine Sauce)

10oz Chilli & Garlic Sirloin Steak; 19.95
(served with a Creamy Chilli & Garlic Sauce)

Roasted Butternut Squash & Sweet Potato
On a Bed of Mediterranean Vegetables with a Tomato and Garlic Sauce Finished with Feta Cheese and Served with a Side Salad 9.95 (v)

Smothered Chicken; Chicken Breast Fillet topped with BBQ sauce, Crispy Bacon and Melted Cheddar Served with Salad & New Potatoes 12.95

Spiced King Prawn & Chorizo Pasta;
A Bowl of Gluten Free Pasta with Juicy Pan Fried King Prawns & Chorizo in a Tomato and Basil Sauce with Fresh Chillies, Finished with Parmesan Shavings 12.95

Winter Squash Pasta (v); A bowl of Gluten Free Pasta Tossed with Pureed Butternut Squash, Mushroom, Spinach and Goats Cheese in a Creamy Sauce 9.95

Warm Garlic Chicken Salad; Chicken Breast Strips Pan Fried with Mushrooms and Garlic Butter Finished with Fresh Parmesan and Served on a Bowl of Mixed Salad 10.95