

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 G.Free Bread & Pot of Lemon Mayonnaise 7.95(Subject to Availability)

Skillet of Poached Salmon & Smoked Haddock served in a Creamy Sundried Tomato & Herb Sauce, Topped with a Soft Poached Egg with Gluten Free Bread 6.95

Freshly Steamed Mussels in a Creamy Chilli & Garlic Sauce, Topped with Fresh Chillies & Crispy Chorizo, 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

A Bowl of our Delicious Homemade Soup
Served with Gluten Free Bread 4.50

Thai Style King Prawns; served on a Skillet of Stir Fried Vegetables cooked in a Creamy Chilli, Lemon & Coriander Sauce topped with Crispy Chorizo with Gluten Free Breads 6.95

Poached Chicken Breast Fillets on a Bed of Savoy Cabbage & Roasted Chestnuts in a Creamy Chilli Sauce, with Crispy Bacon 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

Stuffed Chicken; Oven Baked Chicken Breast Stuffed with Sundried Tomatoes, Spinach & Goats Cheese with a Roasted Pepper Puree, Topped with Crispy Chorizo 15.95

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

Served with Chefs Seasonal Vegetables & New Potatoes

Oven Baked Salmon Fillet with Winter Vegetables and a Red Pesto Dressing 15.95

Served with Chefs Potatoes of the Day

Yorkshire Reared Steaks

Cooked to your liking with New Potatoes & Vine Tomatoes

Served with a Creamy Chilli & Garlic Sauce
8oz Fillet Steak; 23.95

10oz Sirloin Steak; 19.95

Roasted Vegetable Gratin: A dish of Roasted Winter Vegetables in a Provençale Sauce, Finished with Toasted Feta Cheese and Served with a Side of Mixed Salad **9.95**

Spinach & Mushroom Penne: Bowl of Penne 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

Salmon & Prawn Gluten Free Pasta, with Prawns & Green Beans in a Creamy Lemon & Dill Sauce, Topped with a Grilled Salmon Fillet, Fresh Parmesan Shavings 14.50

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

King Prawn, Chilli & Chorizo Pasta; A Bowl of Gluten Free Pasta with King Prawns & Chorizo in a Tomato & Basil Sauce with Fresh Chillies and Parmesan Shavings 13.95

DESSERTS: 4.95

Classic Crème Brule, Home Made with a Hint of Vanilla and Topped with Fresh Raspberries
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