

## 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