

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)

Salad of Locally Smoked Haddock, on a Bed of Crisp Leaf with Spicy Chipotle Crème Fraiche Dressing & Topped with Crispy Bacon Starter: 6.95 Main Course: 13.95

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

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

Spicy Fajita Chicken, Pan Fried Strips of Chicken Fillet cooked in a Spicy Fajita Sauce topped with Crème Fraiche & Crumbled Goats Cheese served with Gluten Free Bread 6.50

MAIN COURSE

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

Bacon & Feta Chicken, Fillet of Chicken Breast Stuffed with Feta Cheese, Spinach & Bacon, served with Mushrooms in a Creamy Garlic & Thyme Sauce 14.95

*Served with Seasonal Vegetables
& New Potatoes*

Oven Baked Salmon Fillet, Filled with Cream Cheese & Pesto and Wrapped in Italian Ham on a Bed of Sautéed Peppers & Onions in a Creamy Lemon & Dill Sauce 15.95
Served with Chefs Potatoes of the Day

Pan Fried Pork Medallions; served on Crushed New Potatoes with Garlic & Spring Onion, served with a Creamy White Wine & Bacon Sauce 15.95

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 Sautéed Peppers & Onions with a Tomato and Garlic Sauce Finished with Feta Cheese and Served with a Side Salad 9.95 (v)

Spicy Fajita Pasta, Bowl of Gluten Free Pasta Tossed in a Spicy Sauce of Tomatoes, Peppers, Garlic & Chillies, Topped with Crumbled Feta Cheese & Crème Fraiche 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

Spiced King Prawn & 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