

## DISHES WITH NON-GLUTEN CONTAINING INGREDIENTS

### STARTERS

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

**Antipasti Board;** Italian Ham, Sliced Chorizo, Salami, Roasted Peppers, Spanish Olives, Feta Cheese, G.Free Bread & Balsamic Oil 6.50

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

**A Bowl of our Delicious Homemade Soup**  
Served with Gluten Free Bread 4.75 (v)

**Blue Cheese Chicken,** Strips of Chicken Breast cooked in a Creamy Blue Cheese Sauce, topped with Crispy Bacon & G.Free Bread 6.95

**Grilled Smoked Haddock Fillet** served on Crisp Potato Rosti with a Creamy White Wine Sauce, topped with a Soft Poached Egg 6.95

**Freshly Steamed Mussels** Cooked in a Creamy Cider Sauce topped with Crispy Streaky Bacon and Gluten Free Bread 7.95

### MAIN COURSE

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

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

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

**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

*Served with  
Seasonal Vegetables & Buttered New Potatoes*

**Yorkshire Reared 10oz Sirloin Steak**  
& Grilled Tomatoes Served with a Creamy Chilli & Garlic Sauce 19.95

**Oven Baked Fillet of Hake** with Roasted Mediterranean Vegetables with Lemon & Garlic Butter and Balsamic Glaze 16.95

*Served with Buttered New Potatoes*

**Fillet Rosti with Wild Mushroom & Madeira** 6oz Yorkshire Reared Fillet topped with Garlic & Herb Sautéed Wild Mushrooms & Spinach nestled on a Crisp Potato Rosti, finished with a Creamy Madeira Sauce and selection of Vegetables 23.95

**Pan Fried Chicken Breast & Crispy Bacon** with a Bowl of Gluten Free Penne Pasta Cooked in a Creamy Green Pesto Sauce, Italian Cheese & Fresh Basil 12.95

**Chefs Dish of Sautéed Wild Mushrooms, Butternut Squash & Spinach** Tossed in a Garlic & Thyme Butter, Topped with Goats Cheese and a mixed Dressed Salad 11.95 (v)

**Sweet Potato & Cashew Penne:** Bowl of Gluten Free Pasta Tossed in a Creamy Sweet Potato Sauce topped with Fresh Basil & Crushed Cashew Nuts 9.95 (v)

**Add Chicken Breast:** supplement 3.00

**Salmon & Prawn Pasta;** Grilled Salmon Fillet on a Bed of Gluten free Pasta with Prawns in a Tomato & Herb Sauce, topped with Fresh Chillies & Crispy Chorizo finished with Crème Fraiche & Italian Cheese Shavings 14.95

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

### DESSERTS: 5.25

**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 Crème Brule** topped with Fresh Raspberries

**Blackcurrant Crumble Tray Bake** served with Custard

We take all allergies very seriously and work hard to provide a wide choice to fit a range of dietary needs. Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchens mean we cannot guarantee any of our dishes are "free from". Please ask a member of staff to see our Allergens information sheet.