



— GLUTEN FREE MENU —

— STARTERS & SMALL PLATES —

Tempura seafood cocktail Tiger prawn, squid & mussels - little gem salad - Marie rose	£7.5
Samosa tart Lime pickle yogurt sorbet - coriander & tomato salad - mango chutney (vv)	£6.5
Roast butternut squash soup Mustard maple cream - (vvo)	£5.5
Chicken liver & wild mushroom pate Nairns seeded crackers - tomato & red onion chutney	£6.5

— MAINS —

Belly pork Crushed root vegetable mash - butternut squash puree - kale - cider jus	£17
Ribeye steak 10oz prime Yorkshire ribeye steak - brandy, cream and peppercorn sauce - chunky chips - rocket & parmesan salad	£29.5
Liver & bacon Bubble & squeak - red wine & sage gravy	£14.5
Sausages & mash 3 Lincolnshire pork sausages - bubble & squeak mash - onion gravy	£12.5
6oz Beef burger Halloumi - streaky bacon - brioche bun - slaw - chorizo jam - chunky chips	£14
Chicken breast Dauphinoise potatoes - charred little gem - Caesar aioli - parmesan crisps	£16

East coast cod	£19
Bacon & herb crumb - autumn ratatouille - carrot, tomato & olive sauce - hazelnut & thyme pesto	
Upside down fish pie	£19
Salmon, smoked haddock & tiger prawns - leek mash - samphire - caper, lemon & tarragon cream	
Herb crusted aubergine	£13
Lentil, tomato & courgette stew - roast garlic & shallot cashew cheese - kale crisps (VV)	

——— SIDES & NIBBLES ———

Creamy garlic mushrooms	£3
Chunky chips / Skinny fries (VV)	£3
Seasonal vegetables - mint & parsley oil - pumpkin seeds (VV)	£3
Mixed leaves - seasonal salad (VV)	£3
Dauphinoise potatoes (V)	£4
Braised red cabbage (VV)	£4
Cauliflower cheese (V)	£4
Olives (VV)	£2.5
Pork scratchings - apple sauce	£3
Halloumi fries - Yorkshire honey - toasted seeds (V)	£5

——— DESSERTS ———

Dessert wine: Monbazillac 2017/18 - 50ml	£4.5
Spiced praline meringue	£6
Espresso mascarpone - white chocolate & orange cream	
Vanilla creme brûlée	£6
Stem ginger flapjack	
Seasonal fruit crumble	£6
Vanilla ice cream or custard (VVO)	
2 scoops homemade ice cream	£6
(please ask for today's selection) (VVO)	