



———— GLUTEN FREE MENU ————

———— STARTERS & SMALL PLATES ————

Nicoise salad Poached egg - French beans, olives, & leaves - egg mimosa - anchovy mayo	£7
Salt & pepper squid Chorizo, black olives & red pepper tapenade - kale crisps - aioli	£8
Miso, peanut & chickpea salad Radish, cucumber & spring onions - garden leaves - crispy leeks - lime & maple dressing (VV)	£7.5
Olive cashew cheese bruschetta Heritage tomato & basil salad - sun dried tomato & olive tapenade - black olive crumble (VV)	£7
Chicken liver & wild mushroom pate Nairns crackers - tomato & red onion chutney	£7.5

———— MAINS ————

Ribeye steak 10oz prime Yorkshire ribeye steak - brandy, cream and peppercorn sauce - chunky chips - rocket & parmesan salad	£32
Roast duck breast Aubergine, pomegranate & harissa salad - potato & leek rosti - pistachio granola	£23
Upside down fish pie Salmon, smoked haddock & tiger prawns - leek mash - samphire - caper, lemon & tarragon cream	£20
Spinach and 'feta' risotto balls Charred courgette - pepper, rocket & almond salad - pesto yogurt (VV)	£14
Herby chicken Parmesan fries - baby leaves - Caesar slaw - aioli	£14

Liver & bacon Bubble & squeak - red wine & sage gravy	£15
Three Lincolnshire sausages Bubble & squeak mash - onion gravy	£14
6oz Beef burger Halloumi - streaky bacon - brioche bun - slaw - chorizo jam - chunky chips	£14
Herby breaded halloumi burger Caponata - brioche bun - slaw - sun dried tomato aioli - chunky chips (V)	£14

———— SIDES & NIBBLES ————

Creamy garlic mushrooms (V)	£4
Chunky chips / Skinny fries (VV)	£3.5
Seasonal vegetables - mint & parsley oil - pumpkin seeds (VV)	£3.5
Mixed leaves - seasonal salad (VV)	£3
Heritage tomato, red onion & basil salad (VV)	£4
Cauliflower cheese (V)	£4
Olives (VV)	£3
Parmesan popcorn (V)	£3
Pork scratchings - apple sauce	£3.5
Halloumi fries - Yorkshire honey - toasted seeds (V)	£5

———— DESSERTS ————

Coconut & lime meringue Charred pineapple & kiwi - passionfruit and mascarpone cream - lime syrup	£7
Strawberry, Prosecco & elderflower Strawberry sorbet - strawberry & black pepper compote - elderflower Prosecco (VV)	£7.5
Vanilla creme brûlée Peanut brittle	£7
Seasonal fruit crumble Vanilla ice cream or custard (VVO)	£7
2 scoops homemade ice cream (please ask for today's selection) (VVO)	£7

If you don't see what you're looking for, please ask. We will always do our best to adapt any dishes on our menu to suit your requirements