

Gluten Free Early Bird Menu

Wednesday & Thursday 5-7pm

Friday & Saturday 12-2pm & 5-6pm

2 Courses £22

3 Courses £27

- * Leek, potato & celeriac soup with, fresh cream & chives (v)
- * Harissa roasted carrot, chickpea & goats cheese salad, raisins, toasted almonds, fresh coriander & a orange & mint dressing (v)
- * Pulled ham shank, poached egg, pease pudding, rocket, crouton & grain mustard cream sauce
- * Pan fried crispy coley goujons, mushy pea pure & tartare sauce
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- * Crispy skinned pan roasted chicken supreme, dauphinois potatoes, buttered kale & a creamy wild mushroom, smoked bacon & leek sauce
- * Rolled roast belly pork stuffed with sage, fennel seed & onion, crispy crackling, paprika roast butternut squash, chorizo, squash puree, caramelised apple compote, boulangere potatoes & a cider jus
- * Fish of the day; Please see the specials board for todays catch from Hodgson's of Hartlepool
- * Tomato jam glazed cauliflower steak, spiced parsnip puree, roast butternut squash, dauphinois potato & a red wine jus (v)
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- * Mint chocolate chip brownie, chocolate soil, creme de menthe chantilly cream & chocolate sauce
- * Salted caramel cookie dough cheesecake; crisp shortbread base, salted caramel cheesecake with cookie dough balls, toasted marshmallow ice cream & salted caramel sauce
- * Toffee apple pavlovas; trio of meringues topped with sweet vanilla cream, toffee & brandy stewed apples & caramel sauce

Please be aware that we do use products containing gluten in the kitchen & therefore cannot 100% guarantee to be gluten free