




NCGI MENU

STARTERS

- Homemade Soup of The Day**  £6.50
A choice of seasonal soup created by our chef's topped with croutons, served with a gluten free roll
- Classic Prawn Cocktail** £7.50
Marie rose sauce, iceberg lettuce, pickled cucumber, crispy bacon and brown gluten free bread and butter
- Smoked Mackerel Pâté** £6.50
Paired with gluten free toast and balsamic beetroot




LIGHT BITES

- Posh Cheese on Toast**  £9.50
Mixture of stilton, goats cheese and creamy Lancashire, on toasted gluten free bread, served with our house chutney
- Feta & Tomato Salad**  £9.50
Whipped Feta, roasted tomatoes, balsamic beetroot, red peppers, with warm gluten free roll

MAINS

- Pan Fried Seabass Fillet** £16
Tartare beurre blanc, seasonal greens
- Steak Sandwich** £16
Sirloin steak piled into a freshly baked gluten free ciabatta, with rocket, caramelised onions and peppercorn mayonnaise with fries
- Chicken Supreme** £15
Wild mushroom sauce and seasonal greens
- Tomato, Red Pepper & Chorizo Rigatoni**  option £13.50
Roasted tomato, red pepper and chorizo pasta, topped with crumbled feta
- Butternut Squash & Red Onion Curry**  £15
A fruity curry served with basmati rice and onion bhaji's

DESSERT

- Sticky Toffee Pudding**, Toffee sauce and toffee popcorn ice cream  £7
- Peanut Butter Brownie**, Honeycomb ice cream  £7
- Eton Mess Cheesecake**, Vanilla cheesecake topped with mixed berries, cream and meringue  £7

 Vegetarian  Vegan

Please let a member of staff know if you have any allergies, dietary requirements or special requests in your party