# **STARTERS**

## Garlic Mushroom Bruschetta (gf)

Freshly Sliced Mushrooms, pan fried in fresh cream, garlic & white wine, then poured over freshly oven baked bread
5.95

## French Brie Wedge(gf)

Freshly Sliced, Then Deep Fried in our Homemade Cider Batter Until Melted, with Cranberry Dip & Balsamic Dressed Rocket 6.95

# Farmhouse Pate(gf)

A Smooth Farmhouse Pate served with Myers Wholegrain Toast, Fig & Plum Chutney 5.95

### Prawn Cocktail(gf)

Best Norwegian Prawns topped with Homemade Marie-Rose Sauce on Iceberg Lettuce, served with Myers Brown Bread & Butter & a Wedge of Lemon 7.95

# Homemade Soup(gf)(vgn)

Homemade Daily using Only Fresh, Natural Ingredients.Served with Myers Farmhouse Bread 4.95

#### ALLERGEN INFORMATION!

(gf) - Can be Gluten Free, for example: by serving with gluten free bread instead of crusty bread.

(vgn) Dish is plant-based and can be suitable for a Vegan Diet by changing dairy cream to coconut cream, for example. You however must notify your waiter!

#### Please Ask to see our Vegan Menu!

Some dishes may contain nuts or other allergens. Please notify your waiter of any allergies you may have.

The Ivy Wragby specialise in Gluten Free food. We cook all dishes using only fresh natural ingredients that do not contain gluten.

Our main kitchen area is a Gluten Free Zone. We prepare and serve bread plus any other gluten containing dishes in our small upper kitchen area. This prevents any chance of cross contamination occurring in our cooking and service area.

Lactose Free dishes are always available, this would also include all Vegan dishes. Please Notify your waiter!

### **FISH**

# Large Grimsby Haddock(gf)

Freshly Caught & Deep Fried in our Homemade Cider Batter, served with Hand Cut Proper Chips, with Mushy or Garden Peas & a Wedge of Lemon 12.95

### Fillet of Scottish Salmon(gf)

Pan Fried Fresh Fillet of Scottish Salmon, topped with a Homemade Prawn & Caper Cream Sauce, served with Sautée Potatoes & Seasonal Vegetables 15.95

### Whitby Scampi(gf)

Whole Tail Whitby Scampi, Served with Hand Cut Proper Chips, Garden Peas & a Wedge of Lemon 12.95

### Fillet of Sea Bass(gf)

Locally Sourced Fresh Sea Bass Fillet, Oven Baked with a Homemade Lemon Butter Sauce, served with Creamed Mash & Seasonal Vegetables 14.95

# Fishless Fillet & Chips(vgn)

A trio of tempura battered plant based fishless fillets, served with hand cut proper chips and a choice of mushy or garden peas & a wedge of lemon, served with our homemade vegan tartare sauce 12.95

### **SIDES**

Hand Cut Chips(gf)(vgn)	2.50
Mixed Vegetables(gf)(vgn)	2.50
Mixed Side Salad(gf)(vgn)	2.50
Homemade Cider Battered Onion Rings(gf)(vgn)	2.95
Garlic Bread(gf)(vgn)	2.95