

SUNDAY LUNCH MENU

STARTERS

Spring Cabbage, Tomato & Vegetable Soup V VER GF DFR Goats Cheese, Basil	£7.00	Teriyaki Cured Salmon GF DF Wasabi, Red Cabbage & Celeriac Slaw, Sesame, Coriander	£8.50
Pork & Chicken Liver Pate GR Spiced Fruit Chutney, Brioche	£7.50	Greek Salad V VER DFR Tomato & Garlic Puree, Olive Oil, Balsamic	£7.00

MAINS

Roast Breast Of Chicken GR Stuffing, Roast Potatoes, Mustard Mash, Vegetables & Gravy	£13.50	Deep Fried Fish of the Day Triple Cooked Chips, Crushed Peas, Slow Dried Tomato & Tartare Sauce	£16.00
Roast Lincolnshire Beef GR <i>Served Pink</i> Yorkshire Pudding, Roast Potatoes, Horseradish Mash, Vegetables & Gravy	£14.00	Saag Aloo VE Spiced Pea, Tomato & Aubergine Samosa, Vegan Cheese	£16.50
Asparagus, Tomato & Cote Hill Blue Cheese Tart V Herb Chutney & Rocket, Balsamic & Tomato Salad	£15.00	Lincolnshire Sausages & Creamed Mash Red Onion Jam & Broccoli	£14.00
		Twice Baked Cheese Souffle GF OR Broccoli, Tomatoes & Peas V OR Salmon & Broccoli	£12.50

SIDES

Speciality Breads & Butters	£2.00 Per Person	Triple Cooked Chips	£3.50
French Fries	£3.00	Extra Vegetables	£3.50
Extra Yorkshire Pudding	£1.00		

DESSERTS

70% Chocolate Marquise GF Pistachio Ice Cream, Raspberry Mousse	£7.75	Selection of Lincolnshire Cheeses V GR Cote Hill Blue, cote Hill Yellow & Lincolnshire Poacher Cheeses; Fig & Honey Jam, Celery, Grapes & Biscuits	£14.00
Steamed Lemon Sponge GF V White Chocolate, Crisp Lemon & Vanilla Ice Cream	£7.75	Salted Caramel Millionaire Ice Cream	
Apple Crumble Tart V Vanilla Custard & Cherry Ice Cream	£7.75	Sundae V GR	£5.75

Our food is prepared in a kitchen that uses allergenic ingredients. We will always try and cater for all requirements where possible, but a trace could be present. Please ask server for specific allergies.

A 10% service charge will be added to your total bill.

V- Vegetarian | VE – Vegan | VE – Vegan Request | N – Contains Nuts | GF – Gluten Free | GR – Gluten Free when requested | DF – Dairy Free | DFR – Dairy Free Request