

LUNCH MENU

STARTERS

Mint, Pea & Asparagus Soup V GR	£7.00	Salmon Fishcake, Tomato & Chorizo Sauce	£8.00
Smoked Tomato Vinaigrette & Bread Roll		Poached Egg, Hollandaise Sauce, Smoked Paprika	
Caramelised Goats Cheese Mousse	£7.50	Deli Board GR N	£12.00
Squash Puree & Crisp Sage		<i>Made to Share</i>	
Chicken Liver & Smoked Bacon Parfait GR	£7.50	Parma Ham, Salami, Hummus, Cheeses, Olives, Home Roasted Spiced Nuts, Sundried Tomatoes & Wild Garlic	
Spiced Date, Rum Soaked Sultana & Brioche			

MAINS

Twice Baked Cheese Souffle GF	£12.50	Lincolnshire Sausages & Creamed Mash	£14.00
Leeks, Tomatoes & Peas V OR Salmon, French Beans & Herbs		Red Onion Jam & Green Beans	
Caesar Salad GR	£12.00	Lincolnshire Beef Burger GR	£12.00
Halloumi v OR Grilled Chicken		Brioche Bun, American Cheese & French Fries	
Deep Fried Fish of the Day	£16.00	Braised Blade of Beef GF	£16.00
Triple Cooked Chips, Crushed Peas, Slow Dried Tomato & Tartare Sauce		French Fries, Rocket & Pickled Red Onion with a choice of sauce; Blue Cheese, Peppercorn, Béarnaise	
Roast Cauliflower Steak VE GF	£16.00		
Caramelised Cauliflower Puree, Tomato Salsa, Toasted Pine Nuts			
Scampi	£10.00		
French Fries, Tartar, Lemon, Rocket & Red Onion			

SIDES

Speciality Breads & Butters	£2.00 Per Person
French Fries	£2.50
Triple Cooked Chips	£3.00
Green Beans, Peas & Garlic	£3.00

DESSERTS

Vanilla Bavarois GF	£7.75	Salted Caramel Ice Cream Sundae V GR	£5.75
Poached Rhubarb & Sticky Ginger Cake		Banoffee Ice Cream Sundae V GR	£5.75
Sticky Toffee Pudding v	£7.75	Selection of Lincolnshire Cheeses V GR	£12.50
Malted Milk Ice Parfait, Carmel, Banana			

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 may be added to your bill.