

menu

served 12:00pm - 5:00pm Monday - Saturday

pub classics

Homemade Steak and Ale Pie £13.50

black pepper pastry, buttery mashed potato, selection of vegetables

Homemade 8oz Burger £12.50

guinness rarebit, smoked streaky bacon & tomato relish, served in a sourdough bun with hand cut chips & coleslaw

Beer Battered Grimsby Haddock (GFA) £13.50

hand cut chips, homemade tartare sauce, mushy peas

Hand Breaded Scampi (GFA) £10.50

baby gem & cherry tomato salad, hand cut chips, homemade tartare sauce,

main course

Slow Braised Beef Cheeks £16.50

pearl barley, parsley, red wine sauce

Sea Bass Fillets (GF) £15.50

with creamed polenta, red pimento sauce

Belly Pork (GF) £16.25

braised in cider, savoy cabbage, hassleback potato, honey and dijon sauce

Miso Grilled Chicken (GF) £15.75

with honey and mirin, edamame bean, aubergine, toasted sesame seeds

vegetarian/vegan

Brazilian XinXim Curry (GF) £12.50

tofu, sweet potato, peppers and rice

Fennel & Lemon Risotto (GF) £12.50

roast mediteranean vegetables and salsa verde

ANY TWO MAIN COURSES FOR £22

desserts

Dark Chocolate & Rum Torte £6.75

bourbon biscuit base, honeycomb, white chocolate ice cream

Peanut Butter Panacotta (GF) £6.50

whiskey caramel bananas

Selection of Ice Creams £5.00

vanilla, chocolate, strawberry, mint choc chip, rum & raisin

Apple, Rhubarb & Ginger Crumble (GFA) £6.25

almond and oat topping, creamy custard

Apricot Frangipane £6.50

apricot compote, clotted cream

Cheeseboard £7.50

lincolnshire cote hill blue, lincolnshire poacher, somerset brie, iced grapes, tomato chutney

If you have a food allergy please advise a member of staff as they will give you guidance before you order.

Please note - during busy periods your order may take **up to 35 minutes** to be served,
our hotel has four areas for dining but only one kitchen.

sandwiches & jackets

served Monday - Saturday 12:00pm - 9:30pm

soup - £5.00

Chef's Homemade Soup of the Day (GF)
with a warm bread roll (GFA)

sandwiches

served on white or malted bloomer bread with house salad,
coleslaw & pipers crisps (GFA)

Tuna Mayonnaise £6.00

Prawn & Marie Rose Sauce £6.75

**Hot Roast Beef, Red Onion Jam,
Lettuce & Mayonnaise £6.75**

Egg Mayonnaise & Watercress (V) £6.00

Battered Haddock Goujons & Tomato Ketchup £6.75

Poached Salmon, Mayonnaise & Cucumber £6.75

Ham, Brie & Red Onion Jam £6.75

jacket potatoes

served with house salad

Cheddar Cheese (V) £6.50

Homemade Coleslaw (V) £6.50

Baked Beans (V) £6.50

Prawn & Marie Rose Sauce £6.75

Tuna Mayonnaise £6.50

sandwich offer

Any Sandwich and a Mug of Soup + £2.00

friday fish night

every friday 6:00pm - 9:30pm



2 courses £20

3 courses £25

steak night

thursday 5:00pm - 9:30pm



rump steak £12
sirloin steak £15
t-bone steak £20
mix grill £17.50
chicken breast £10
salmon fillet £11

bottle of wine
£10

afternoon tea

£17.50 per person
or
two for £30.00

served
monday - friday
12:00pm - 5:00pm

advanced booking
& deposit required

sunday lunch

every sunday 12:00pm - 3:00pm

two course
roast dinner

for only

£16.50



signature

monday - saturday 6:00pm - 9:30pm

appetiser

Lincolnshire Pork & Chorizo Scotch Egg £6.95
apple sauce, toasted malted wheat soldiers

Beetroot Cured Salmon (GFA) £7.25 For Two - £13.95
smoked mackerel rilette, beetroot and horseradish salad, lemon and dill scones

Pan Fried Calves Liver (GFA) £6.50
charred sour dough toast, caper sauce

Baked Camembert for Two (GFA) £13.50
warm crusty bread, pecans, apple, olives, cherry tomatoes, red onion jam

main course

Asian Shellfish Broth £16.95
halibut loin, sea vegetables and asian flavours

Roast Breast of Duck (GF) £16.75
pommes anna, blackberry jus, charred spring onion, sloe gin soaked blackberries

Rack of Lamb £16.95
crisp sweetbread, pomme puree, crispy mushrooms, rich jus

steaks

28 day aged 8oz Sirloin Steak (GF) £18.50
basted and served with our homemade chimichurri, tomato and mushrooms

28 day aged 10oz Rump Steak (GF) £16.50
basted and served with our homemade chimichurri, tomato and mushrooms

sauces

peppercorn - dienne - stilton - red wine - (GF) **£2.50**

sides

chips - potatoes of the day - house salad - **£2.50**

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starters

- | | |
|--|---|
| Crab Ravioli £6.95
pickled samphire, lump fish roe, shellfish bisque | Sauteed Wild Mushrooms (GFA) £6.95
sherry and tarragon cream, bruschetta, truffle oil |
| Chicken, Mango & Manchego Briouats £6.75
pineapple salsa | Pork Tenderloin Medallion £6.75
red onion jam, black pudding, red wine tapioca |
| Twice Baked Lincolnshire Poacher Souffle £6.50
finished with chive oil | |

main course

- | | |
|---|---|
| Slow Braised Beef Cheeks £16.50
pearl barley, parsley, red wine sauce | Belly Pork (GF) £16.25
braised in cider, savoy cabbage, hassleback potato, honey and dijon sauce |
| Sea Bass Fillets (GF) £15.50
with creamed polenta, red pimento sauce | Miso Grilled Chicken (GFA) £15.75
with honey and mirin, edamame bean, aubergine, toasted sesame seeds |

or 2 courses for £20 - 3 courses for £25

vegetarian/vegan

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tofu, sweet potato, peppers and rice | Fennel & Lemon Risotto (GF) £12.50
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