



Dinner Menu

Starters

Chorizo & Spiced Sweet Potato Croquettes on a leaf and spring onion salad with garlic aioli £7

Smoked Salmon with micro salad, horseradish cream & caper dressing (gf) £8

Chargrilled Asparagus wrapped in Parma ham with a poached egg & hollandaise sauce (gf) £8

Caprese Salad mozzarella & tomato on green pesto & pine nuts, drizzled in balsamic vinegar (v/gf) £6

Goats Cheese Tart with onion marmalade & rocket salad (v) £7

Creamy Garlic Mushroom Bruschetta with deep fried crispy rocket (v) £6

Deep-fried Brie in panko breadcrumbs and served with tomato & chilli chutney (v) £8

Mains

Lamb Rump with spring greens colcannon, fine beans & a red currant jus (gf) £23

Chicken with Tarragon Cream on a wild mushroom & linguini pasta £17

Pan seared Seabass with smashed new potatoes, salsa verdi, lemon & micro salad (gf) £18

Butternut Squash & Sweet Chilli Risotto with green beans and optional parmesan shavings (gf) £17

Fish & Chips served with garden mint peas and tartar sauce £15

Cheese Burger served in a brioche bun, served with chips and coleslaw £16

Cajun Chicken Burger in a brioche bun, served with chips and coleslaw £16

Vegetable Burger in a brioche bun, served with fries and coleslaw (v) £16

Lincolnshire Sausages served on creamy pea mashed potato with a red onion gravy £13

Chicken Caesar Salad on gem lettuce with croutons, lardons & parmesan cheese £15

Greek Salad classic tomato, cucumber salad with feta cheese, red onion and oregano (v/gf) £15

8oz Sirloin Steak served with chips, mushrooms, onion rings and a choice of sauce £30

10oz Ribeye Steak served with chips, mushrooms, onion rings and a choice of sauce £34

Please let us know if you have any allergies or intolerances. Not all ingredients are listed and we cannot guarantee a total absence of allergens. All prices are inclusive of VAT.

v = vegetarian

ve = vegan

gf = gluten free

df = dairy free