

2 courses £14.95

3 courses £17.95

Supplements apply to some dishes

Starters

Homemade Soup of the Day (V) £4.95

With homemade bread and butter

Deep Fried Onion Bread Brie (V) £5.50

With a smoked tomato chutney, spring onions and watercress

Chicken Liver Pâté (GF*) £5.50

Served with homemade chutney and chunky toast

Deep Fried Whitebait £4.95

Served with a pot of roasted garlic and lemon mayonnaise

Tony Arber's Lincolnshire Sausage Meat Scotch Egg £6.95 (£1 supplement)

Served with slices of apple and caramelised apple puree

Wild Mushroom Fricassee (GF*) £5.50

Garlic parsley cream sauce, served on toasted homemade bread

Prawn Cocktail (GF*) £6.95 (£1 supplement)

North Atlantic prawns topped in a rich Marie Rose sauce with mixed leaves. Served with home made brown bread & butter and charred lemon

Mains

Pub Classics

Beer Battered Grimsby Haddock £11.95

Served with twice cooked chunky chips, mushy peas or garden peas and tartare sauce

Herb Crusted Fish Pie £12.95 (£2 supplement)

Topped with cheese mash, herb crumb, warm tartare sauce and served with seasonal vegetables

Beef, Mushroom and Ale Pie £10.95

Served in shortcrust pastry with mashed potato or chunky chips, pot of gravy & vegetables of the day

Chicken, Leek and Bacon Pie £10.95

Served in puff pastry with mashed potato or chunky chips, pot of gravy and vegetables of the day

Homemade Beef Lasagne £10.95

Served with dressed mixed leaves and garlic ciabatta

Tony Arber's Lincolnshire Sausages and Mash £10.95

Lincolnshire sausages served on creamy mashed potatoes with red onion marmalade and gravy served with vegetables of the day

Sunday Roast Dinners

All served with thyme and garlic roasted potatoes, creamy mashed potatoes, Yorkshire pudding and meat juice gravy and a side of vegetables of the day

Marinated Topside of Beef £10.95

Roasted Belly Pork, Stuffed with sage and onion sausage meat £9.95

Roast Chicken Breast with sage and onion stuffing and wrapped in bacon £11.95

Slow Braised Lamb Shoulder +£2 Supplement £12.95

From the Grill

8oz D Cut Gammon (GF*) £11.95

Served with salt baked pineapple and fried egg, twice cooked chunky chips, garlic mushroom and oven dried tomato

Homemade Steak Burger (GF*) £11.95

With Grated cheddar, gem lettuce, beef tomato, gherkin in a Brioche bun served with chunky chips and garlic mayonnaise

Vegetarian Dishes

Roasted Garlic, Mushroom, Spinach & Pine nut tagliatelle (V)

In a creamy white wine sauce, with parsley and parmesan (V). Served with a slice of garlic ciabatta

Goats Cheese Tarte Tatin (V) £10.95

Served with a dressed mixed leaf salad with red onion marmalade, parmentier potatoes and a red wine and thyme reduction

Tomato & Basil Risotto £10.95 (V)

Served with oven dried tomato rocket and parmesan finished with garlic bread

(GF*) denotes dishes which can be altered to be gluten free, please speak to your server

Desserts

Crème Brulee (V) (GF*) £5.50

Served with seasonal berries, meringue and fruit coulis

Dark Chocolate Brownie (V) £5.50

Warm chocolate brownie served with caramel. Chocolate sauce, honeycomb and ice-cream

Lemon Posset (V) £5.50

With Italian meringue, Chantilly cream and crushed shortbread

Sticky Toffee Pudding (V) £5.50

butterscotch sauce and Banoffee ice-cream

Three Cheese Board (V) £7.50 (£3 supplement)

With grapes, quince jelly, homemade chutney and cheese biscuits

Lemon Curd Sundae (V) £5.50

With meringue, Chantilly cream and shortbread

Caramel, Brownie and Fudge Sundae £5.50

Caramel Ice cream with brownie and fudge pieces combined with Chantilly cream and butterscotch sauce

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