

SUNDAY MENU



Small Plates

WHITEBAIT Lemon & tartare sauce	7.95
PRAWN COCKTAIL ON RYE BREAD (DF, GFO) House pickles, watercress & lemon	8.95
WILD MUSHROOMS ON TOAST (V, GFO) Pink peppercorn & blue cheese sauce	8.95
HERB SALTED FOCACCIA & OLIVES (VG) Aged balsamic & olive oil	7.50
HOG ROAST & MANCHEGO CROQUETTES Vine tomato salad & aioli	9.50
CHORIZO, HONEY & FENNEL Herb focaccia	8.95

Mains

HARISSA & MAPLE GLAZED CAULIFLOWER SALAD (VG, GF) Olive tapenade, vegan feta, toasted almonds, marinated tomatoes, cucumber, mint & lemon oil	15.95
MUSHROOM SPINACH & WHITE TRUFFLE PIE (VG) Confit shallot & thyme gravy, market vegetables & sautéed new potatoes	17.50
PAN-ROASTED SEA BASS & SAMPHIRE SALAD (GF) Parmesan & herb butter new potatoes, pickled fennel, vine tomatoes, watercress & citrus dressing	18.95
STEAK & ALE PIE Bone marrow gravy, seasonal vegetables, chips or mash	17.95
FISHERMAN'S BASKET Salmon fishcakes, whole tail scampi, beer-battered fish goujons, crispy whitebait, mushy peas, tartare sauce, rustic chips & chip shop curry sauce	22.95
LEMON & OREGANO CHICKEN GYROS Char-grilled marinated chicken, flatbread, tzatziki, tomato, pickled beetroot & red onion, sea salt chips	16.95
GREAT BRITISH FISH & CHIPS Beer-battered sustainable fish, mushy peas, tartare sauce & chips - <i>Add chip shop curry sauce 3.00</i>	18.95
AROMATIC SPICED LAMB SHAWARMA Moroccan cous cous, stone-baked flatbread, house salad, chilli sauce, aioli & minted cabbage	18.95
8oz RIBEYE STEAK Dry-aged beef, sea salt chips, portobello mushroom, chipotle onion rings & vine cherry tomatoes <i>Add peppercorn or blue cheese sauce 3.00</i>	24.95

OUR ROASTS

TWO COURSES £25.95

Order any roast then add a small plate or dessert.

Yorkshire pudding, roast potatoes, braised red cabbage, seasonal vegetables, mash, stuffing & rich gravy

ROAST BEEF 20.95

Herb-rubbed topside of beef

SLOW ROASTED PORK 19.95

Low 'n' slow cooked pork belly & crispy crackling

LEMON & THYME CHICKEN 19.50

Chicken breast marinated in fresh garlic & thyme

CASHEW, SQUASH & SAGE NUT ROAST (V) 18.95

Confit shallot & thyme gravy - *Vegan option available.*

BRAISED LAMB SHANK 23.95

Slow-cooked lamb, infused with aromatic herbs & spices

£4 Supplement incurred when ordered with our 2-course offer

Sunday Sides

3 for £13

CREAMY CAULIFLOWER CHEESE (V)	5.95
LINCOLNSHIRE SAUSAGE MEAT STUFFING	4.95
CREAMY MASH POTATOES (V)	4.50
YORKSHIRE PUDDINGS & RICH GRAVY	4.95
HERB ROASTIES (V)	3.95
MARKET VEGETABLES (VG)	4.50
CHEESY GARLIC CIABATTA (V)	6.95
RUSTIC CHIPS	4.95
CHIPOTLE ONION RINGS	4.95
HOUSE SIDE SALAD (VG)	4.50

Our food is prepared to order and may contain allergens or ingredients not listed on the menu. Due to the nature of the food production environment and ongoing changes within our supply chain, we cannot guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.

Please see our website for a full allergen menu. Alternatively, ask a member of our team.

(V) = Vegetarian | (VG) = Vegan | (DF) = Dairy Free | (GFO) = Gluten Free Bread Available | (GF) = Gluten Free Dish

Burgers

Toasted bun, lettuce, tomato & gherkin, chipotle onion rings, herb slaw, sea salt chips

*Excluding plant-based burger - See description

THE HELIBURGER

28-day aged beef, melted cheese & dijon aioli

We're proud to contribute £1 from every burger sold to support the Lincs & Notts Air Ambulance. Since 1994, they've flown over 28,500 life-saving missions, offering pre-hospital emergency care in the East Midlands.

17.95

SMOKEHOUSE CHICKEN

Char-grilled bacon, smoked applewood cheddar, maple & bourbon BBQ sauce

17.50

ANDALUSIAN CHICKEN & CHORIZO

Charred peppers, mozzarella & basil mayo

17.95

THE PITMASTER STACK

Two beef patties, smoked cheddar, pulled pork, pancetta & onion relish

19.95

GOURMET PLANT-BASED BURGER* (VG)

Plant-based patty, portobello mushroom, vegan cheese, dijon mayo, confit shallots, tomato relish & sautéed new potatoes

15.95

Loaded Fries

Rustic chips - For one to indulge! Or two to share.

CHIPS & DIPS

Chipotle dip, aioli & BBQ sauce

8.95

CHEESY CHIPS & DIPS

Chipotle dip, aioli & BBQ sauce

9.50

CHIPOTLE CHICKEN & CHEESE

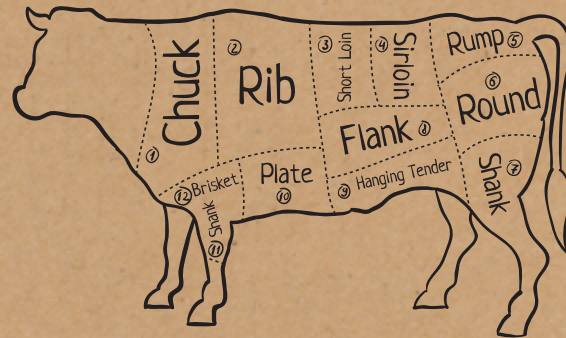
Buttermilk chicken, chilli & spring onion

12.95

BBQ PULLED PORK & JALAPEÑOS

Smoked cheese & roasted peppers

13.50



Desserts

PISTACHIO & WHITE CHOCOLATE CRÈME BRÛLÉE (V, GF)

Raspberries & pistachio praline

8.50

LEMON PANNA COTTA TART (V)

Strawberry & basil compote, shortbread crumb

7.95

DOUBLE CHOCOLATE BROWNIE (VG, GF)

Belgian chocolate sauce & vanilla ice cream

8.50

STICKY TOFFEE PUDDING (V, GF)

Honeycomb ice cream & toffee sauce

8.50

WIMBLEDON MESS (V, GF)

Chantilly cream, crushed meringue, fresh strawberries & berry compote

9.50

AFFOGATO (V)

Vanilla ice cream, espresso coffee & caramelised biscuit

7.95

AMERICANO	3.50	ESPRESSO	3.50
LATTE	3.95	DOUBLE ESPRESSO	3.95
CAPPUCCINO	3.95	HOT CHOCOLATE	4.50
FLAT WHITE	3.95	TEA & HERBAL TEAS	3.50
MOCHA	4.50	IRISH COFFEE	7.95