

SUNDAY MENU



Small Plates

WHITEBAIT	7.95
Grilled lemon & tartare sauce	
SPANISH-STYLE CRISPY SQUID	9.50
Smoked paprika, chilli, garlic, parsley & lemon aioli	
HAM HOCK & LEEK TERRINE (GFO)	8.95
House pickles, apple chutney & toast	
WILD MUSHROOMS ON TOAST (V, GFO)	8.95
Pink peppercorn & blue cheese sauce	
SEASONAL SOUP BOWL (VG, GFO)	7.50
Warm herb focaccia	
LINCOLNSHIRE SCOTCH EGG	9.95
Piccalilli & crispy shallots	
HERB SALTED FOCACCIA & OLIVES (VG)	7.50
Aged balsamic & olive oil	

OUR ROASTS

TWO COURSES £26.95

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 (VGO) 18.95

Confit shallot & thyme gravy

BRAISED LAMB SHANK 23.95

Slow-cooked lamb, infused with aromatic herbs & spices

£4 supplement 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 (V, GF)	4.50
YORKSHIRE PUDDINGS & RICH GRAVY	4.95
HERB ROASTIES (V, GF)	3.95
MARKET VEGETABLES (VG, GF)	4.50
CHEESY GARLIC CIABATTA (V)	6.95
RUSTIC CHIPS	4.95
BEER-BATTERED ONION RINGS	5.95
PIGS IN BLANKETS	6.50

Mains

PAN-ROASTED SALMON & DAUPHINOISE POTATOES (GF)	19.95
Prosecco butter sauce, market vegetables & roasted vine tomatoes	
LEMON & OREGANO CHICKEN GYROS	17.95
Char-grilled marinated chicken, flatbread, tzatziki, tomato, pickled beetroot & red onion, sea salt chips	
CHICKEN CAESAR SALAD (GFO)	16.95
Grilled chicken, herb croutons, parmesan cheese & baby gem	
MALABAR SQUASH & LENTIL CURRY (VG)	15.95
Fragrant coconut curry, toasted almonds, pilau rice & onion bhaji	
LINCOLNSHIRE SAUSAGE & MASH (VGO)	16.95
Creamy mash, seasonal greens, thyme, onion & marrowbone gravy	
PROPER PUB PIES	17.95
<i>Steak & Ale Creamy Chicken, Bacon & Leek Mushroom, Spinach & White Truffle</i> (VGO)	
Bone marrow gravy, seasonal vegetables, chips or mash	
BEER-BATTERED FISH & CHIPS	18.95
Sustainable fish, mushy peas, tartare sauce & chips	
<i>Add chip shop curry sauce 3.00</i>	
8oz RIBEYE STEAK	25.95
Dry-aged beef, portobello mushroom, beer-battered onion rings, vine cherry tomatoes & sea salt chips	
<i>Add peppercorn or blue cheese sauce 3.00</i>	

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.

Burgers

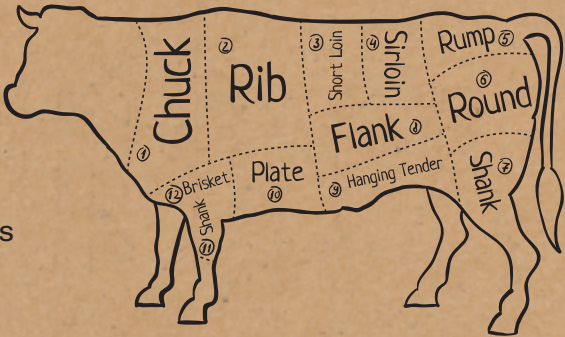
Toasted bun, lettuce, tomato & gherkin, beer-battered onion rings, herb slaw, sea salt chips

THE HELIBURGER 28-day aged beef, melted cheese & Dijon aioli <i>We're proud to contribute £1 from every burger sold to support the Lincs & Notts Air Ambulance. Since 1994, they've flown over 31,500 life-saving missions, offering emergency care in the East Midlands.</i>	17.95
CHIPOTLE CHICKEN Char-grilled bacon, smoked Applewood cheese, flame-roasted peppers, jalapeños & chipotle mayo	17.95
GOURMET PLANT-BASED BURGER (VGO) Plant-based patty, portobello mushroom, vegan cheese, tomato relish & Dijon mayo	16.95
GUINNESS-BRAISED BRISKET Beef patty, Guinness-braised brisket, mature cheddar & garlic mayo	19.95

Loaded Fries

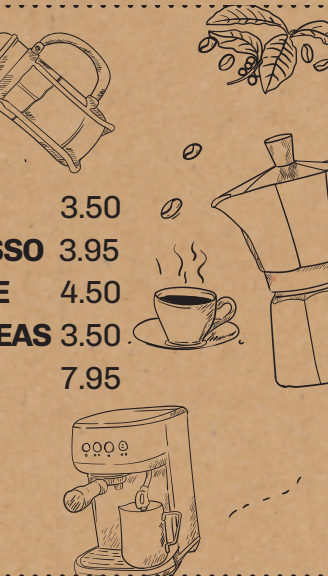
Rustic chips - For one to indulge! Or two to share

CHIPS & DIPS Chipotle dip, aioli & BBQ sauce	8.95
CHEESY CHIPS & DIPS Chipotle dip, aioli & BBQ sauce	9.95
CHIPOTLE CHICKEN & CHEESE Buttermilk chicken, chilli & spring onion	12.95
SOUTHWEST BEAN CHILLI Monterey Jack, guacamole, sour cream & jalapeños	12.95



Desserts

APPLE & MIXED BERRY CRUMBLE (VGO, GF) Vanilla bean custard	7.95
DOUBLE CHOCOLATE BROWNIE (V) Belgian chocolate sauce & vanilla ice cream	8.50
STICKY TOFFEE PUDDING (V) Honeycomb ice cream & toffee sauce	8.95
TARTE AU CITRON (V, GF) Raspberry sorbet	7.95
WHITE CHOCOLATE & RED VELVET CHEESECAKE (V) Black cherry compôte & vanilla ice cream	8.95
MIXED FRUIT SORBET & SPICED CHERRIES (VG, GF) Winter berries & candied almonds	6.95



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

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

(V) = VEGETARIAN | (VG) = VEGAN | (VGO) = CAN BE MADE VEGAN | (GFO) = GLUTEN FREE BREAD OPTION | (GF) = GLUTEN FREE DISH