

Sunday Lunch Menu

1 Course **10.00**

2 Courses **12.50**

3 Courses **15.00**

Children's Menu

£7.50

Any of our adult starters or mains as a smaller portion or

Starters

Breaded Chicken Goujons

Homemade chicken Goujons with lettuce & tomato ketchup dip.

Homemade Garlic Bread

Baguette bread with homemade garlic butter with or without cheese.

Yorkshire Pudding

Yorkshire pudding with our homemade beef gravy.

Mains

Stripped Roast Chicken

Stripped chicken, cooked in gravy with mashed potatoes and Yorkshire pudding.

Sausage & Mash

2 Lincolnshire sausages with mashed potatoes and Yorkshire pudding.

Starters

Homemade Soup of the Day ^{GF V}

Your waitress will inform you of today's homemade soup.

Smoked Haddock Fishcakes ^{GF}

Mini Grimsby smoked haddock fishcakes with homemade tartare sauce & sweet chilli dip.

Lincolnshire Meatballs ^{GF}

Homemade meatballs with Lincolnshire sausage meat in a rich HP brown, roast tomato and red pepper sauce.

Ham Hock Terrine ^{GF}

Stripped ham hock, set with fresh peas, silverskin onion & parsley, served with toasted bloomer & mini pickles.

Herbed Garlic Mushrooms ^{GF V}

Mixed herb flavoured mushrooms in a garlic cream, filo pastry basket & parsnip crisps.

Mains

All mains are served with Yorkshire puddings, roast & mashed potatoes, roast parsnips, real homemade gravy and a selection of seasonal vegetables.

Roast Topside of British Beef ^{GF}

Served pink with a red wine & onion gravy.

Roast of the Week ^{GF}

Ask about today's roast option.

Honey & Mustard Roast Ham ^{GF}

Served with a silverskin onion and cider gravy.

Poached Salmon ^{GF}

Oven poached salmon served with a white wine and parsley sauce.

Vegetarian Sausage & Mash ^V

3 Quorn sausages with Yorkshire pudding and vegetarian gravy.

Desserts

Chocolate Orange Bread & Butter Pudding v

Layers of locally baked bread with a homemade orange custard & Belgian chocolate, served with a jug of warm creamy custard.

Lemon & Ginger Cheesecake v

Homemade ginger base with a sweet lemon cheesecake topping, homemade lemon curd & single cream

Crème Brulee v GF

Your server will inform you of our current flavour homemade brulee with homemade shortbread.

Sticky Toffee Pudding v

Our famous Sticky toffee pudding with homemade toffee sauce & vanilla ice cream.

Eton Mess v GF

Fresh English strawberries, homemade meringues & whipped cream, simple & British!

Hot Chocolate Fudge Cake v

Warm fudge cake served with whipped Chantilly cream.

Selection of Lincolnshire Ice Cream v GF

Roe's farm dairy ice cream with crisp waffle cone & chopped nuts.

Selection of Lincolnshire Cheese (£2 supplement) v GF

Selection of 4 different Lincolnshire cheeses with crackers, grapes, celery & chutney.

Finish your meal with a tea or coffee.

**See our board for what we offer or treat yourself to a
liqueur coffee for only £4.00**