

# Evening Dinner Menu



**Served**

**Thursday-Saturday**

**5pm—9pm**

V is vegetarian and GF is gluten free **or** gluten free adaptable.

**You must inform us of any allergies at the time of ordering.**

If you have any dietary or special requirements, please ask and our chefs will accommodate where possible.

## **STARTERS**

### **SPICED PARSNIP SOUP** v GF **4.75**

Smooth parsnip soup, lightly spiced & pureed with cream, topped with parsnip crisps.

### **CHICKEN LIVER PATE** GF **5.75**

Homemade smooth pate, toasted flavoured bread & homemade mixed fruit chutney.

### **ENGLISH GARDEN MUSHROOMS** v **5.50**

Sautéed mushrooms in a light garlic and cream sauce with fresh English herbs & micro leaves, served with crusty sour dough bread.

### **LINCOLNSHIRE SMOKED FISH PLATTER** GF **6.50**

Lincolnshire trout pate, mini haddock fishcake & smoked salmon roulade, tartare sauce & melba toast.

### **YORKSHIRE PUDDING WRAP** **6.25**

Pulled beef brisket wrapped in a Yorkshire pudding with gravy, horseradish & pea shoots.

### **PAN FRIED SCALLOPS** GF **6.75**

Pan fried queen scallops with a buttered parsnip puree, pea shoots & black pudding crumb.

### **BLACK PUDDING BON BONS** GF **5.25**

Rich black pudding balls in a panko breadcrumb with mustard mayo & sweet caramelised red onion.

## **HARRISONS SPECIALITIES**

### **HARRISONS CHICKEN GF 13.50**

Free range chicken in thyme, pine nut & lemon marinade, crushed potatoes, pan fried pancetta, onion & spinach with pea shoots & lemon oil.

### **LOCAL FREE-RANGE PORK BELLY GF 13**

Crisp slow roast pork belly, mashed potatoes & Lincolnshire cyder & onion gravy.

### **TOM WOODS' BATTERED HADDOCK GF 12.50**

Lincolnshire ale batter, Grimsby haddock, chunky chips, homemade mushy peas & tartare sauce.

### **CHICKEN STROGANOFF GF 12.50**

Stripped roast chicken, shallots, mushrooms, paprika, Dijon mustard, chunky chips & side of vegetables.

### **PROPER HOMEMADE SCAMPI GF 12**

Whole Atlantic prawns, homemade chunky chips, petit pois, homemade tartare sauce.

## **SEASONAL DISHES**

### **St CLEMENT DUCK GF 14.50**

Pink pan-fried duck breast with a lemon & orange marinade, demi reduction, fondant potato, parsnip puree & baby vegetables.

### **BEEF ROSSINI GF 14.75**

Slow roast pulled beef brisket topped with our homemade pate, sliced prosciutto, pea shoots, rocket, glazed baby carrots, roast shallot & red wine sauce.

### **RACK OF LAMB GF 16.25**

Rack of British lamb, grilled with roast courgette, roast heritage carrots & slow cooked potato fondant with a red wine sauce.

### **SMOKED HADDOCK CHOWDER 15**

Grimsby smoked haddock in a rich shallot, pancetta, white wine and mussel sauce with buttered new potatoes & vegetables.

### **BRITISH CIDER MUSSELS GF 11.75**

British mussels with a light garlic, chorizo, tomato and British Cider sauce with crusty bread & chunky chips.

## STEAKS

Our char-grilled steaks are supplied by Jason Gray, head butcher of Gray's Butchers in Winterton.

Steaks are served with roast flat mushroom, roast fresh tomato & hand cut chunky chips.

**8oz SIRLOIN GF 16**

**6oz FILLET GF 19**

Add a fresh homemade steak sauce for **£3**

**-Peppercorn  
-Blue Cheese &  
Grain Mustard**

**-Red Wine  
-Diane**

## BURGERS

Our burgers are homemade and char grilled, in a locally baked bun and served with salad, coleslaw & chunky chips.

**BEEF BURGER GF 9.50**

100% British Beef

**LINCOLNSHIRE BURGER 10.50**

Lincolnshire sausage meat & British Beef with Lincolnshire Poacher Cheese

**OSTRICH BURGER GF 7**

4oz Lincolnshire Ostrich

**VEGETARIAN BURGER 7.50**

*Add cheese or bacon for .75*

# VEGETARIAN

## **MUSHROOM STROGANOFF GF 8.50**

Mixed mushrooms, shallots, paprika, Dijon mustard, chunky chips & side of vegetables.

## **QUORN SAUSAGE & MASH 9**

3 Quorn sausages, mashed potato, onion gravy & side of vegetables.

## **HOMITY PIE 10.75**

Crisp pastry case filled with a mixed potato, mixed onion & Lincolnshire cheddar stuffing, served with mixed roast vegetables & mushroom sauce.

## **VEGETARIAN LINCOLNSHIRE BURGER 7.50**

Homemade pressed burger with vegetarian Lincolnshire sausage mix topped with mature Lincolnshire cheddar served with chips, salad & coleslaw.

### **Side Orders**

<b>Hand Cut Chunky Chips</b> v GF	2.75
<b>Creamy Mashed Potatoes</b> v GF	2.50
<b>Beer Battered Onion Rings</b> v GF	2.50
<b>Creamed Spinach</b> v GF	3.00
<b>Buttered New Potatoes</b> v GF	2.50
<b>Fresh Seasonal Vegetables</b> v GF	2.50
<b>Mixed Dressed Salad</b> v GF	2.25
<b>Homemade Seeded Coleslaw</b> v GF	2.00
<b>Locally Baked Bread &amp; Butter</b> v GF	1.50

# DESSERTS

## **STICKY TOFFEE PUDDING v 5.25**

Our famous sticky toffee pudding, sweet and moist sponge with a homemade toffee sauce & Roe's Farm Dairy Vanilla ice cream.

## **VANILLA CRÈME BRULLE v 5.50**

Set vanilla custard with a torched sugar seal and homemade shortbread biscuits.

## **WARM CHOCOLATE FUDGE CAKE v 4.75**

Warm chocolate fudge cake with fresh whipped cream.

## **CHOC ORANGE BREAD & BUTTER PUDDING v 5.25**

Homemade bread & butter pudding with flavours of chocolate and orange in our homemade crème anglaise.

## **BISCOFF RICE PUDDING v GF 4.75**

Homemade rice pudding with the famous cinnamon biscuit flavour, served with 2 Lotus Biscoff biscuits.

## **SELECTION OF LOCAL ICE CREAM v GF 5.50**

Barrow-upon-Humber based Roe's Farm Dairy ice cream, wafer cone, flake, chopped nuts & coulis.

## **LINCOLNSHIRE CHEESEBOARD v GF £2 each 4 for £6.50**

Plum loaf, crackers, chutney, celery & grapes.

### **Lincolnshire Poacher**

Firm and mature hard cheese from the Jones Brothers, Alford.

### **Charcoal Cheddar**

New Lincolnshire rich & creamy cheddar with added charcoal!

### **Cote Hill Blue**

A sweet, creamy, award winning blue cheese from Market Raisen.

### **Lincolnshire Red**

Poacher twist on red Leicester.

### **Barncliffe Brie**

Creamy Yorkshire Brie.

### **Lymn Bank Smoked**

Soft Applewood smoked.

### **Skegness Blue**

Soft mild blue cheese produced by Lymn Bank Farm, Skegnes

### **Dambuster**

Dense, mature cheddar.

# NOW TAKING BOOKINGS FOR CHRISTMAS

*We're taking bookings for our various events during December. Book now to avoid any disappointment.*

## **Friday 30th Nov-Christmas Gin Tasting Night £30pp**

*Our famous gin tasting night with a full festive flare!*

## **Thursday 6th December- Cocktail Night**

*Live music, half price cocktails and our evening dinner & Christmas fayre menus.*

## **Wednesday 12<sup>th</sup>- Festive Quiz Night**

*Come and join in with our quiz night where the winning table eats for free! Only £15pp for a 3-course dinner with quiz questions in between courses.*

## **Friday 14<sup>th</sup>- Christmas Gin Tasting Night £30pp**

*Our famous gin tasting night with a full festive flare!*

## **Sunday 23<sup>rd</sup>- Christmas Cocktail Night**

*Book the Monday off work and get the Christmas week started in style with half price cocktails along side our evening dinner menus and with added live music.*

## **Monday 24<sup>th</sup>- Christmas Eve Late Dinner**

*Our evening dinner menu and festive fayre menu.*

## **Tuesday 25<sup>th</sup>- Christmas Day Lunch**

*Christmas Day Lunch with all the trimmings and no washing up!*

## **Monday 31<sup>st</sup>- New Years @The Assembly Rooms**

*See in the new years in style with a full 5 course dinner, live music & late bar through to 1am. Party atmosphere where we'll celebrate New Years across the world.*

*Ask your server or visit the website for more details.*



@HarrisonsBarton