

Restaurant Menu

To Start...

FRESHLY PREPARED SOUP OF THE DAY

Crusty Bread

TRADITIONAL PRAWN COCKTAIL

Fresh Prawns, Marie Rose Sauce,
Brown Bread & Butter

CRISPY DUCK SPRING ROLLS

Oriental Slow & Chilli Jam

PRESSED HAM HOCK TERRINE

Melba Toast, Apple Chutney

MEDITERRANEAN VEGETABLE TART

Tomato & Basil Salad, Herb Oil

To Follow...

ROAST TOPSIDE OF LINCOLNSHIRE BEEF

Crispy Roast Potatoes, Creamy
Lincolnshire Mash, Seasonal Vegetables,
Local Cabbage, Homemade Yorkshire
Pudding, Rich Pan Gravy

ROASTED LOIN OF LINCOLNSHIRE PORK

Crispy Roast Potatoes, Creamy
Lincolnshire Mash, Seasonal
Vegetables, Local Cabbage,
Homemade Yorkshire Pudding, Rich
Pan Gravy

BUTTER ROAST NORFOLK TURKEY

Crispy Roast Potatoes, Creamy
Lincolnshire Mash, Seasonal Vegetables,
Local Cabbage, Homemade Stuffing,
Pigs in Blankets, Homemade Yorkshire
Pudding, Rich Pan Gravy

HONEY & MUSTARD GLAZED HAM

Crispy Roast Potatoes, Creamy
Lincolnshire Mash, Seasonal Vegetables,
Local Cabbage, Homemade Yorkshire
Pudding, Rich Pan Gravy

PAN FRIED SALMON FILLET (£2.00 SUPPLEMENT)

Seafood Risotto, White Wine &
Wilted Kale

ROAST PEPPER & SUNBLUSH TOMATO RISOTTO

Roasted Tomatoes, Basil

To Finish...

GLAZED LEMON TART

Raspberry Sorbet, Raspberry Sauce

TOFFEE CRUNCH BLONDIE

Honeycomb Ice Cream, Caramel Sauce

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

APPLE, MIXED BERRY CRUMBLE

With Crème Anglaise

DUO OF CHOCOLATE BROWNIE & CHOCOLATE TART

Chocolate Sauce & Chocolate Chip
Ice Cream

ONE COURSE £10.95 TWO COURSE £13.95 THREE COURSE £16.95
CHILDREN (UNDER 12) £7.50 / £9.50 / £12.50

We use local suppliers wherever possible, ensuring that only the best and finest ingredients are used to prepare your meal.

All our dishes are homemade and freshly prepared by our team of quality chefs.

