



Starters

Chef's House-made Soup of the Day* <i>House-made bread, butters</i>	5.95
Twice Baked Lincolnshire Poacher Soufflé <i>Pickled shallot, candied walnuts, tomato, rocket</i>	6.75
Pan Seared King Scallops* <i>Asparagus tips, shavings and purée, pickled carrot, burnt onion powder</i>	9.50
Chicken Liver Parfait* <i>Red onion marmalade, toasted brioche, mixed leaf</i>	6.65
Home Smoked Mackerel Fillet* <i>Chicory and fennel remoulade, tomato crisps, onion gel</i>	7.50
Home Cured and Air Dried Duck Ham* <i>Orange and thyme reduction, lambs lettuce, radish, toasted hazelnuts, soused cauliflower</i>	7.00

Sharer Slate Starter

Honey Baked Camembert* Selection of house-made bread, onion jam	12.75
Seafood Platter* Crevettes, cocktail prawns, cockles, mussels, crab, garlic butter, marie rose, tartar sauce	19.95

Salads

Grilled Chicken and Bacon Crisp baby leaves, sun blushed tomatoes, croutons, honey and mustard dressing	11.50
Lincolnshire Spring Vegetable Salad Asparagus, broad beans, charred courgette, lambs lettuce, radicchio, poached egg	11.50

Food Allergies and Intolerances"

The Dishes on our menu may contain nuts or other products or traces of products that could affect people who suffer with food allergies or intolerance. If you suffer from a food allergy or intolerance, please ask a member of staff for advice about what our dishes contain.

All dishes with * are or can be made gluten free. Please advise when ordering



Mains

Our Signature Beer Battered Grimsby Haddock* <i>Double cooked chips, mushy peas, lemon, tartar sauce</i>	13.95
Grilled Grimsby Haddock* <i>Roasted new potatoes, buttered garden peas, lemon, tartar sauce</i>	13.95
Pressed Confit Belly Pork <i>Black pudding, chorizo and potato bon bons, apple purée, pak choi, rhubarb jus</i>	16.50
Pan Fried Sea Bass Fillet* <i>Rosti potato, buttered spring greens, tomato butter sauce, caviar</i>	18.00
Open Wild Mushroom and Leek Lasagne <i>Dried leek, parmesan shavings</i>	11.95
Gressingham Duck Breast* <i>Apricot purée, crushed peas, spinach gnocchi, berry sauce</i>	17.00
Herb Crusted Spring Lamb Rump* <i>Minted broad beans, pomme anna, charred courgette, basil jus</i>	17.00
Pea and Mint Risotto* <i>Dressed pea shoots</i>	12.50
Moules Mariniere* <i>Garlic cream sauce, charred homemade bread</i>	15.50

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Steaks

7oz Fillet*	26.50
<i>This is the leanest and tender of all the steaks. Best served rare</i>	
8oz Rib-eye*	21.50
<i>An old classic, rib eye comes, as the name suggests, from a cow's rib section. It has a wonderful rich flavor and is very tender. Best served medium to rare</i>	
7oz Sirloin*	19.50
<i>A very popular cut, the sirloin comes from the upper middle of the cow. This is a part of the cow that doesn't do as much as, say, the shoulder, so it is very tender and well-marbled with fat. Best served medium rare</i>	
7oz Bistro Rump*	16.50
<i>Considered to have more flavour than other cuts, this is tender, good everyday steak taken from the lower back of the animal. Best served medium rare</i>	
<i>All of the above are served with double cooked chips, flat cap mushroom, tomato relish, dressed watercress salad</i>	
The Brackburger*	12.50
<i>Beef and caramelised onion burger, bacon, vintage cheddar, lettuce, tomato chutney, toasted brioche bun fries and dressed watercress salad</i>	
<i>We serve our homemade burgers medium (slightly pink). If you would like the burger cooking more please ask at the time of ordering</i>	
Half Roast Garlic and Herb Chicken*	13.95
<i>Creamed mashed potato, buttered leeks, Dijon cream</i>	

Sauces

<i>Dianne*</i>	2.95
<i>Peppercorn*</i>	2.95
<i>Blue Cheese*</i>	2.95
<i>Béarnaise*</i>	2.95

Sides

<i>Buttered spring greens*</i>	3.15
<i>Minted peas*</i>	3.15
<i>Pomme anna*</i>	3.15
<i>Vegetable panache*</i>	3.15
<i>Rosemary roasted new potatoes*</i>	3.15
<i>Triple cooked chips*</i>	3.15
<i>Sweet potato fries*</i>	3.15
<i>Onion rings*</i>	3.15
<i>Buttered mash potato*</i>	3.15

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Desserts

All Senses Lemon Tart <i>Thyme infused meringue, poached rhubarb</i>	6.50
Sticky Toffee Pudding <i>Butterscotch sauce, vanilla ice cream or crème anglaise</i>	6.50
White Chocolate and Tonka Bean Cheesecake <i>Brandy snap, cherry compote</i>	7.00
Vanilla Panna Cotta* <i>Banana compote, salted caramel, crème chantilly, strawberry purée</i>	6.50
Dark Chocolate and Caramel Fondant <i>Pistachio ice cream, beetroot puffed rice</i>	7.50
Assiette of Desserts to Share* <i>A selection of the Chef's desserts</i>	12.95
Cheeseboard* <i>A selection of English cheeses, grapes, celery, biscuits and house-made chutney</i>	8.55
Brack Sundae* <i>Select 3 ice creams, berry compote, brandy snap, chocolate, chantilly cream</i>	6.50
Selection of Ice Cream* <i>Select 3 ice creams, chocolate sauce</i>	6.00

Our Pick of Liquors to compliment or finish your meal.

“Mr Black” - cold pressed Australian coffee liquor. It's elegant, intense and rich without the harsh bitterness expected from coffee. Great served over ice and as an alternative to a cup of coffee

“Haig Club Whiskey” - best served over ice, it's fantastically smooth and has superb notes of vanilla and butterscotch. This is David Beckham's choice of tipple!

“Moscatel Pasas” - these sweet dessert wines are characterised by a lot of floral aromas and a honeyed, raisiny palate

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