



SAMPLE Sunday Lunch Menu

1 course £12.95 2 course £16.95
Desserts Priced Separately

Starters

Chicken Liver Parfait,
Tomato Chutney, Toasted Brioche

Chef's Seasonal Soup of the Day * (v)
House-Made Bread,

Grilled Halloumi,
Candied walnuts, Lime, Dressed Leaves

Prawn Cocktail,
Dressed Leaves, Marie Rose

Mains

Roast Rib Of Lincolnshire Beef
Yorkshire Pudding, Beef Gravy

Roast Loin Of Lincolnshire Pork
Sausage Meat & Herb Stuffing, Cider Sauce

Roast Lincolnshire Lamb Leg
Yorkshire Pudding, Mint Gravy

All Roasts are served with roast potatoes, mash, selection of vegetables

Grilled Haddock
New Potatoes, Garden Peas, Tartare Sauce, Fresh Lemon

Pea and Mint Risotto
Dressed pea shoots

Beer Battered Haddock
With Homemade Chips, Peas, Tartare Sauce, Fresh Lemon

Smoked Salmon & Prawn Nicoise Salad
*Smoked Salmon, Prawns, Green Beans, Poached Egg, Croutons, Sun Blushed Tomatoes,
Dressed Mixed Leaf, New Potatoes, Mixed Marinated Olives,*



Sunday Lunch Desserts

Sticky Toffee pudding
Vanilla Ice Cream
£5.50

Chocolate Cake
Chocolate Ice Cream
£5.00

Vanilla Cheesecake
Berry compote
£5.50

Victoria Sponge
Pouring Cream
£4.75

Vanilla Crème Brulee
Fresh Berries
£5.25

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***Add Ice-Cream to any Dessert for only £1.00***

Trio of Ice Cream,  
*Vanilla, Strawberry, Chocolate*  
£5.25

Brack Sundae  
*Ice Creams, Berry Compote, Brandy Snap, Chocolate, Chantilly Cream,*  
£6.50

British Cheeseboard \*  
*Selection of 3 British Cheeses,  
Homemade Chutney, Butter, Grapes, & Crackers*  
£7.95