



## STARTERS

BLACK PUDDING, New season potatoes, hollandaise sauce, wilted spinach	£8
DUCK LIVER & COGNAC PARFAIT TOAST, Dressed leaves, tomato jam	£8
SOUP OF THE DAY, Toasted bread	£6
SCORCHED FILLETS OF MACKEREL, Carrot & onion seed salad	£8
WILD MUSHROOMS Garlic, fresh herbs butter, sourdough croutons	£8
CHARRED TOMATO, ASPARAGUS & RED ONION SALAD Croutons, rape seed oil	£8

## MAINS

HONEY ROASTED LINCOLNSHIRE BACON LOIN, Malt vinegar, mint sauce & pease pudding	£16
ROLLED GRAIN FED CHICKEN Roasted celeriac, carrot, tarragon sauce	£17
ROASTED COD LOIN Mushroom, radish, mussel broth	£19
VEGETABLE & LENTIL TERRINE Wild mushrooms, cherry tomatoes, balsamic dressing	£15

*All served with buttered broccoli, carrots & new season potatoes*

## CLASSICS

OLD ENGLISH LINCOLNSHIRE PORK RECIPE SAUSAGES, Buttered mash, onion gravy	£14
LINCOLN RED BEEF BRISKET PIE Short puff pastry, red wine, garlic & herbs, Buttered mash, Tenderstem, red wine sauce	£15
LINCOLN RED RUMP OF BEEF (BEST SERVED MEDIUM) Roasted tomato, mushroom, onion rings, pub chipped potatoes, garlic butter	£19
FISH & CHIPS * Fresh haddock fillet, beer batter, pub chips, mushy peas, tartare sauce	£14

*\* Served Friday only – straight from the docks to your plate, when it's gone its gone*

## DESSERTS

STICKY TOFFEE PUDDING	£7
Caramel sauce, vanilla pod ice cream	
CLASSIC LEMON TART	£7
Sugar glaze, raspberry sorbet	
STRAWBERRY MERINGUE	£7
Fresh strawberries, crème Chantilly, strawberry drizzle	
CHOCOLATE & WHISKEY MOUSSE	£7
Orange compote, whiskey syrup	

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### ALLERGIES & INTOLLERENCES

All dinners are cooked and prepared by our amazing Chefs

Please ask your waitress/ waiter for details of ingredients