

## Lunch and afternoon tea menu

We source our ingredients from carefully selected local suppliers, offering fresh and seasonal produce from all over Lincolnshire.

### Sandwiches

All served with triple cooked chunky chips, sweet potato fries or skinny fries

#### Club sandwich £15 GFO

Slices of chicken and bacon with lettuce, tomato and mayonnaise, served on toasted bread

#### Croque monsieur £16 GFO

Cooked ham, mornay sauce with poacher and cheddar cheese, mustard, served on white toasted bread  
Make it a croque madame, add a fried egg £1

#### Beef burger £18 GFO

Lettuce, tomato and onion marmalade, coleslaw, served on a brioche bun  
Add: smoked Applewood or Stilton cheese £1

#### Fish fillet sandwich £15 GFO

Beer battered fish fillet with lettuce and tartare sauce, served on a toasted ciabatta

#### Pea and spinach hash £13 VG GF

Vegan red pepper aioli, beetroot bun

#### Hunter's chicken ciabatta £16 GFO

Toasted ciabatta roll, sliced tomato and baby gem leaf salad, served with onion rings

#### Meatball marinara £15 VG GFO

Vegan meatballs, pomodoro sauce, served on toasted beetroot bun

### Afternoon Tea

#### Traditional afternoon tea £26 (booking required) VO VGO GFO

selection of finger sandwiches  
homemade Lincolnshire sausage roll and scotch egg  
selection of cakes  
homemade fruit scone with clotted cream and preserves  
pot of tea or freshly brewed coffee

#### Light afternoon tea £18 VO VGO GFO

selection of finger sandwiches  
homemade Lincolnshire sausage roll and scotch egg  
pot of tea or freshly brewed coffee

#### Cream tea £8 V VGO GFO

homemade fruit scone with clotted cream and preserves  
pot of tea or freshly brewed coffee

### Mains

#### Steak pie tart £20 GFO

Puff pastry lid, twice cooked chips or chive mashed potato, peas and gravy

#### Beer battered fish and chips £18 GFO

Charred lemon, crushed peas, tartare sauce

#### 8oz Ribeye steak £25 GF

Twice cooked chips, mixed salad leaf, grilled tomatoes

### Light bites and salads

#### Soup of the day £8 V VGO GFO

Savoury cheese scone and whipped butter

#### Homemade scotch egg £9

Red onion marmalade, black pudding, apple puree

#### Chinese five spice chicken skewers £9 GF

Coleslaw, mint yoghurt dip

#### Smoked salmon nicoise salad £16 GF

Green beans, salad potatoes, baby gem, anchovies and olives, served with poached egg

#### Chicken caesar salad £15 GFO

Chicken, bacon, brioche croutons and parmesan

#### Vegan meze £12 VG GFO

Homemade hummus, roasted red peppers, balsamic onions, beetroot falafel, wakame salad, served with tortilla chips

#### Charcuterie board £18 GFO

Selection of cured meats, balsamic onions, olives, sundried tomatoes, wakame salad and toasted bloomer bread



#### Need help planning an event?

From birthdays to weddings, our friendly sales team are always happy to assist.

Scan me!

(V) Vegetarian (VG) Vegan (GF) Gluten free (O) Option

Please feel free to speak to a member of staff about FOOD ALLERGENS and INTOLERANCES