

Early Diner Menu

Please see in house for the menu service times

Starters

v Halloumi Fries with Chilli ©

Cypriot Halloumi cheese with a hint of chilli, deep fried and served with salad and salsa dip

v Golden Breaded Mushrooms

Choicest mushrooms, bread crumbed, deep fried and presented with fresh crisp salad and a pot of garlic mayonnaise

Loaded Potato Skins

2 boats of potato skins served with a light salad garnish, filled with ham & cheese

v Creamy Garlic Mushrooms

Mushrooms served in a creamy sauce made with double cream, tomato puree and garlic drizzled on slices of fresh garlic bread and accompanied with a crisp salad

Battered Fish & ChipsΩ

A skinless fillet of cod, deep fried in our crispy homemade batter, served with tartare dip, a lemon wedge, chips and a choice of mushy or garden peas

Whole Tail ScampiΩ

Whole tail scampi pieces delicately fried and served with a tartare dip, lemon wedge, chips and mushy or garden peas

Traditional Roast Beef

Tender slices of roast beef served with peas, carrots, roasted and new potatoes, gravy and a Yorkshire pudding

Ham, Egg and Chips

Tasty home baked honey roast ham with two fried eggs, chips, a salad garnish and garden peas

Jacket Potato £4.25

A large baked potato served with a crispy garden salad and butter.

Add a filling or two from the choices below

£1.65 each

Cheese, Beans, Home Cooked Ham, Bacon Mushrooms

£2.45 each

Prawns with Marie Rose sauce, Cajun Chicken, Chilli Con Carne, Three Bean Chilli

One Course £8.95

Two Course £11.55

Three Course £14.15

Puddings

Apple Pie & Custard

Deep dish apple pie served warm with creamy custard or freshly whipped cream

Lemon Melting Pudding

A light lemon sponge with a lemon curd centre topped with a fluffy mallow, served with freshly whipped cream

Blackberry & Apple Crumble

Baked apples and blackberries with a crumble top and served with a creamy custard or freshly whipped cream

Early Diner Mains

8oz rump steak©*Ω

An 8oz rump steak cooked to your liking served with onion rings, chips and a salad garnish. £2.00 surcharge for this dish
*onion rings are not gluten free

Chilli Con Carne©Ω

A Mexican favourite served with white rice and tortilla chips

Steak & Kidney Pie

Lean and tender steak and kidney with a mouth watering short crust pastry. Served with chips, garden peas, carrots and Gravy

Sausage & Mash

Tasty pork Lincolnshire sausages on a bed of mashed potato, topped with a rich gravy and accompanied with peas and carrots

Snack Menu

Burger Bar £9.95

A brioche bun served with a crisp salad and chips

Step One... Choose a burger from the choice of

Traditional beef burger

Cajun chicken burger

Minted lamb burger

Step Two... choose a topping

Grilled Chilli Halloumi, Stilton Cheese, Melted Cheddar Cheese, Grilled Bacon, Fried Egg, Crispy Onion Rings, fried Mushrooms, Hash Browns.

Step Three...

If you fancy more than 1 topping, add them now for an extra 95p each, and if you're feeling a challenge double up your burger patty for an extra £2.95!

Hot Black Cherry Sundae©Ω*

Hot black cherry sauce smothered with vanilla ice cream and topped with cream
*can be made dairy free upon request

Sweet Waffle

A delicious sweet waffle served with a scoop of vanilla ice cream and a choice of sauces: chocolate, toffee or raspberry

White Chocolate and Raspberry Roulade ©

A rolled frozen meringue entwined with cream, white chocolate and raspberry pieces served with freshly whipped cream and fruits of the forest

Plain & Simple ©Ω*

3 scoops of vanilla ice cream with a choice of raspberry, chocolate or toffee sauce
*can be made dairy free upon request

Cajun Chicken©Ω*

A butterflied chicken breast marinated in Cajun spices accompanied with a Cajun sauce, served with a jacket potato, butter and salad
*can be made dairy free upon request

Greek Chicken ©

A boneless chicken breast smothered in a creamy tomato, onion and garlic sauce served with chips and a crisp salad

Vegetable Enchiladas v

Two flour tortillas filled with vegetables cooked in a spicy sauce and topped with a béchamel sauce and cheddar cheese served with salad

Three Bean Chilli vv©Ω

Chick peas, red kidney beans and butter beans cooked in a tomato based chilli sauce with aubergines, courgettes and peppers served with white rice

Baguette £5.95

Freshly baked White or Granary baguettes are served with a crisp salad and are generously filled with one or two of the Hot or cold mouth watering fillings

HOT FILLINGS

Bacon, Gammon, Lincolnshire Sausage,

Plain/Cajun Chicken (£1.00 extra),

8oz Steak (£2.00 extra)

COLD FILLINGS

Cheddar Cheese, Roasted Ham, Roast Beef

Prawns in Marie Rose Sauce

75p extra

Add chips for £1.85

Wine Menu

Sparkling & Champagne

1. Galanti Prosecco Extra Dry £20.00
Italy 20cl £7.00
Fine, Persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.

2. Galanti Spumante Rosato £20.00
Italy
Light, carnation-pink coloured rose with generous raspberry and strawberry fruit.

3. Taittinger Brut Reserve £60.00
France
The intensely fragrant character, subtle biscuit complexity and superb elegance is due to a predominance of Chardonnay in the blend.

Rose Wine

10. Whispering Hills White Zinfandel £17.50
California, USA £6.00
Loads of fresh summer-fruit flavours and lively Acidity. Medium bodied to appeal to most palates. California's own Zinfandel. £4.20

11. Antonio Rubini Pinot Grigio Rosato £19.00
Pavia Italy £6.50
Refreshing rose with aromas of wild flowers, Raspberry and strawberry. £4.50

White Wine

4. Monte Verdi Sauvignon Blanc £17.50
Central Valley, Chile £6.00
Classic gooseberry flavours enhanced by tropical fruit and zesty lemon. £4.20

5. J Brader Piesporter Michelsberg £17.50
Mosel, Germany £6.00
This tiny village and dramatic steep vineyards give a distinctive mineral character, fresh and lively. £4.20

6. Antonio Rubini Pinot Grigio £19.00
Delle Venezie, Italy £6.50
Shows apple and pear with hints of white peach & elderflower and zesty lemon. £4.50

7. Berri Estate Unoaked Chardonnay £19.00
SE Australia £6.50
A crisp style with a fresh, yet ripe lemon character with no oak ageing. £4.50

8. Cullinan View Chenin Blanc £18.00
Western Cape, South Africa
Deliciously fresh and creamy with a peachy fruit character. A classic South African style.

9. Waipara Hills Sauvignon Blanc £20.00
New Zealand
Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.

Red Wine

12. Monte Verdi Merlot £17.50
Central Valley, Chile £6.00
A supple and intensely juicy style with intense flavours of ripe red berries and plums. £4.20

13. Rare Vineyards Pinot Noir £17.50
Vin de France £6.00
From the foothills of the Pyrenees, soft, lightly Oaked cherries and blueberries with a hint of spice. £4.20

14. Marques de Morano Rioja Joven £19.00
Spain £6.50
A lighter style for Rioja, just a hint of Traditional oakiness and abundant ripe berries. £4.50

15. Short Mile Bay Shiraz £19.00
SE Australia £6.50
Rich berry fruit on the palate and a pinch of Pepper spice so typical of shiraz. £4.50

16. Tekena Cabinet Sauvignon £19.00
Central Valley, Chile
Light bodied and juicy, with a plum and bramble Fruit character.

17. Luna del Sur Malbec £20.00
San Juan, Argentina
Plenty of ripe, soft berry fruit flavours with the Usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes.

Menu

Thank you for choosing to dine with us.

Whilst social distancing measures are in place, we are running a reduced menu with table service throughout the restaurant, bar and garden.

During this challenging time, please allow a little longer for your order to arrive.

Starters

Hot & Spicy Cajun Chicken Strippers ©Ω	£5.75	v Halloumi Fries with Chilli ©	£5.75
Tender strips of chicken breast that have been tossed in cajun spices and delicately grilled. Served with a fresh crisp salad and a sweet chilli dip		Cypriot Halloumi cheese with a hint of chilli, deep fried and served with salad and Sweet chilli dip	
v Golden Breaded Mushrooms	£5.00	Loaded Potato Skins ©*	£5.75
Choicest mushrooms, bread crumbed, deep fried and presented with fresh crisp salad and a pot of garlic mayonnaise		Boats of potato skins served with a light salad garnish, simply choose your filling Ham & Cheese/Mushrooms and Stilton (v)/Chilli con carne/Vegan 3 bean chilli©Ω	
Spicy Crab Cakes	£5.75		
3 crispy fishcakes made with white & brown crab meat flavoured with mustard, celery & cayenne pepper coated in breadcrumb flecked with coriander ,served with salad and a mayonnaise dip		Tempura Torpedo Prawns	£5.75
Prawn Cocktail	£5.75	v Creamy Garlic Mushrooms	£5.75
Our prawn cocktail is certainly a plateful. Succulent chilled Norwegian prawns, served with a crisp salad, bloomer bread & butter and a classic marie rose sauce		Mushrooms served in a creamy sauce made with double cream, tomato puree and garlic drizzled on slices of fresh garlic bread and accompanied with a crisp salad	

Our A La Carte main courses are served with chips and vegetables, with free complimentary top ups. New potatoes and salad can also be ordered free of charge.

Favourites

New York Burger	£9.95
A tasty beef burger topped with bacon and cheese, sandwiched in a Brioche bun and served with salad and chips	
Home Baked Steak & Kidney Pie	£11.50
We use only the most lean and tender steak and kidney to make this traditional English pie topped with a mouth watering short crust pastry	
Boozy Bullock Pie	£12.50
In memory of Audrey whose recipe made this pie famous, a delicious pie packed with lean tender beef cooked with beer, red wine, onions, mushrooms, bacon and herbs finished within a shortcrust pastry case	
Lasagne	£10.50
Layers of pasta in a rich tomato sauce with mince beef and topped with a cheesy sauce	
Roast Beef & Yorkshire Pudding	£10.50
Slices of lean tender roast beef served with crisp Yorkshire pudding, rich gravy & horseradish sauce Why not add extra meat for £2.95 extra	
Roast Lamb & Mint Sauce	£10.50
Slices of tender lamb served with rich gravy, mint sauce and Yorkshire pudding Why not add extrameat for £2.95 extra	
Chilli Con Carne	£9.50
This hot and spicy dish is still a favourite. Served with white rice and garnished with Mexican Tortillas	

Chicken & Fish

Rancho Grande ©	£12.75
A boneless chicken breast smothered in a hickory smoked barbeque sauce topped with melted cheese and crispy bacon.	
Chicken Diane	£12.50
A fillet of chicken breast smothered in a creamy sauce made with brandy, onions, mushrooms, French mustard and cream	
Chicken Roulade ©	£13.75
One of our most popular chicken dishes. 2 parcels of chicken breast wrapped in Parma ham. gently cooked and served in a delicious rich sauce of red wine, stilton cheese and a hint of garlic	
Cajun Chicken ©Ω	£12.50
A butterflied chicken breast marinated in blackened Cajun spices gently grilled and served with an American style cajun sauce	
Fish Pie ©	£10.75
An assortment* of salmon , smoked haddock and white fish in a parsley and cheese sauce topped with mashed potato and cheddar cheese	
Whole Tail Scampi Ω	£9.50
Delicately fried whole tails of scampi in our own unique coating served with a lemon wedge and tartare sauce	
Freshly Battered Cod Fillet Ω	£9.50
A traditional favourite. A skinless fillet of fish*, freshly battered in our own unique batter and served with mushy or garden peas, tartare sauce and a chunky lemon wedge	
Salmon Fillet Royal ©Ω*	£13.75
A fillet of salmon* delicately poached. A delicious healthy option! Lemon & chive OR Parsley sauce (£2.00 extra)not dairy free*	

The Grill

Grilled Gammon Steak ©Ω	£9.25
Grilled 8oz Gammon topped with pineapple, fried egg or both for 99p extra	
8oz Rump Steak ©Ω	£14.25
This tasty cut of steak is grilled to your liking with fried mushroom and onion rings (*onion rings are NOT gluten free)	
10oz Barnsley Chop ©Ω	£12.25
Succulent lamb gently grilled to perfection and served with mint sauce and a rich gravy (please ask for gluten free gravy if you suffer from a wheat intolerance)	
The Mini Mixed Grill Ω	£14.95
A 4oz Rump steak, 4oz gammon, 2 Lincolnshire sausages with fried mushrooms, onion rings & a fried egg	
The Mighty Mixed Grill Ω	£19.50
Not for the faint hearted. An 8oz Rump steak, 4oz gammon, Cajun chicken strips, 2 Lincolnshire sausages, fried mushrooms, onion rings and a fried eggphew!	
Steak & Stilton Ω*	£16.25
This tasty 8oz rump steak is grilled to your liking topped with a creamy stilton sauce ,fried mushroom and onion rings (*onion rings are NOT gluten free)	
Steak Au Poivre Ω*	£16.25
This tasty 8oz rump steak is grilled to your liking with a popular pepper sauce, fried mushroom and onion rings (*onion rings are NOT gluten free)	

"Triple Take" COMBO

£14.75

This popular meal for one person enables you to make up your own winning combination. Pick 3 from the selection

Rump Steak Ω©*
4oz Rump Steak grilled to your liking served with onion rings (*onion rings are NOT gluten free)
Gammon ©Ω
A succulent 4oz gammon steak Served with an egg or grilled pineapple
Spicy White Crab Cakes
3 Crispy Fishcakes with white & brown crab meat spiced with mustard, celery & cayenne

Tempura Torpedo Prawns
4 torpedo prawns deep fried in a crispy tempura batter
Deep Fried Scampi Ω
5 pieces of breaded whole tail scampi
Battered Cod Fillet Ω
Freshly battered 7oz fillet of skinless fish

Cajun Chicken Strips ©Ω
Grilled strips of chicken breast dusted with Cajun spices
Lasagne
Layers of pasta in a rich tomato sauce with mince beef and topped with a cheesy sauce
Lincolnshire Sausage
Delicious popular Lincolnshire sausage

Vegetarian & Vegan

v Vegetable Shepherd's Pie with Goats Cheese Mash ©	£10.50	v Vegetable Enchiladas	£10.50
Fresh vegetables, lentils and beans topped with chargrilled cherry tomatoes and goats cheese mash		Two flour tortillas filled with vegetables cooked in a spicy sauce and topped with béchamel sauce and cheddar cheese	
v Wild Rice, Spinach & Honey Roast	£10.50	v Roasted Mediterranean Vegetable Risotto ©	£10.50
Wild and brown rice sautéed with spinach, peppers and mixed nuts bound with cheddar and crème fraiche with honeyed seasonal vegetables laced with port.		A classic risotto packed with flavour with slow roasted vegetables and bound with crème fraiche	
v Roasted Butternut Squash & Spinach Lasagne	£10.50	w Cauliflower and Red Pepper Curry ©Ω	£10.50
Roasted butternut squash, spinach, oyster & chestnut mushrooms in a fresh basil sauce topped with béchamel and mozzarella		Cauliflower and red peppers in a tasty mild dairy and gluten free curry sauce served with white rice	
vv Three Bean Chilli ©Ω	£10.50		
Butter beans, red kidney beans and chick peas simmered in a spicy chilli sauce with aubergines, courgettes, peppers, onions and chopped tomatoes and accompanied with white rice			

© = Gluten Free v = Vegetarian vv = Vegans Ω = Dairy Free

*whilst dishes do not directly contain allergens and ingredients unsuitable for some guests, we cannot guarantee they are solely produced in a gluten free or allergen free environment

Please speak to a member of staff if you have allergies

