

Father's Day Lunch

available on Sunday, 21st June 2026 between 12pm and 3pm

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

Starters

- Soup of the day, cheese scone, whipped butter
- Scotch egg, apple purée, onion chutney, pork crackling crumb, onion loaf
- Duck spring roll, orange gel, potato rosti, jus GF
- Mushroom scallops, sweet chili aioli, wakame salad VG GF
- Guinness cured salmon, dill cream cheese, soda bread, watercress salad GF

Main courses

All served with seasonal vegetables and gravy

- Roast beef, goose fat roast potatoes, Yorkshire pudding, sausage meat stuffing GF
- 8oz Ribeye steak, crispy onions, grilled flat cap mushroom and plum tomato, triple cooked chunky chips, Jack Daniel's peppercorn sauce GF
- £5 supplement**
- Stuffed pork loin with Lincolnshire sausage, sage and onion stuffing, Yorkshire pudding, braised apple and red cabbage, goose fat roast potatoes GF
- Roasted root vegetable crumble tart, spring onion and mayonnaise potato salad, balsamic dressed watercress salad VG GF
- Pan fried sea bass and tempura battered hake fillet, crushed baby potatoes with lemon and dill, crab meat and prawn cream sauce GF

Sides (all £4)

- Triple cooked chunky chips
- Sweet potato fries
- Chive mashed potato
- Tenderstem broccoli, toasted pine nuts

Desserts

- Sticky toffee pudding, butterscotch sauce, clotted cream ice cream V
- Lemon meringue Eton mess, champagne sorbet, shortbread crumb GF
- Sex on the beach cheesecake, cherry and clotted cream ice cream, orange and cranberry jelly V
- Salted caramel chocolate tart, vegan strawberry ice cream, shortbread crumb VG GF
- Selection of ice cream and sorbets VG GF

2 courses £28
3 courses £33

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

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

