

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

Cajun spiced chicken burger £16 GFO

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

Grilled halloumi £15 GFO

Toasted Italian pane rosa bread roll, tomato pesto aioli, mixed leaf salad, hot honey

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

Chicken and leek 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

Sage and onion breaded Scotch egg £9 GFO

Black pudding, honey and mustard aioli, apple and pear slaw

Curried flavour chicken skewers or garlic and sweet chilli tiger prawn skewers £9 GF

Mint yoghurt or mango chutney, homemade kimchi

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 GF

Homemade houmous, artichoke hearts, olives, sundried tomato vegetable crisps, balsamic onions

Ploughman's £18 GFO

Sliced cooked ham, sausage roll, chutney, Lincolnshire poacher cheese, plum bread, grapes, balsamic onions



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