



Sunday Lunch Menu

Served Sunday from 12pm - 7pm

Bread, Olives & Tapenade £7 Piper's Crisps £1.50
2, 7, 12, 14 (v) (ve*) (gf*)

Small Plates

Chicken Liver Parfait £11
Bramley apple, Boursin,
brioche, onion ash
2, 4, 7, 14 (gf*)

Mussels Arrabbiata £12
White wine sauce, chilli,
chorizo, tomato, garlic bread
1, 2, 7, 8, 14 (gf*)

Chicken Caesar £15
Scotch Egg
Charred and fermented baby
gem, bacon crumb, anchovy
emulsion, pickled shallot
2,4,5,7,9,14

Potato & Watercress Soup £9
Goats cheese mousse, puffed
potato, beetroot, Croque Monsieur
2, 4, 7, 9, 14 (v*) (ve*) (gf*)

Prawn & Smoked Salmon £11
Marie Rose sauce, charred lemon,
wholemeal bread
2, 3, 4, 5, 7, 9, 14 (gf*)

Vegan Fried Mushrooms £9
Toasted sourdough, rocket,
pistachio
2, 10, 14 (v) (ve*)

Burrata £10
Lemon, courgette, baba
ganoush, cheese fondue,
marinated peppers, tomato
purée, pangrattato
2, 5, 7, 12, 14

Ploughman's - For Two £19
Honey-roast ham, York ham,
haslet, sausage roll, cheese
fondue, pickles, chutney, plum
loaf, butter
1, 2, 4, 7, 9, 14 (gf*)

Sunday Roasts

Served with mashed potato, roasted potatoes and
carrot, seasonal greens, Yorkshire pudding
1,2,4,7,9,13,14

Roast Sirloin of Beef	£18
Roast Turkey	£17
Roast Lamb	£17
Lincolnshire Sausages	£15
Vegetarian Sausages	£14
Vegan Sausages	£14

Burgers

Double Cheeseburger
Maple bacon, Monterey Jack cheese,
gherkin, BBQ mayonnaise £17
2, 4, 7, 9, 14 (gf*)

Buttermilk Fried Chicken
Corn salsa, sriracha mayonnaise £17
2, 7, 9, 12, 14 (v)

Field Mushroom £16
Caramelised onion, halloumi, gherkin, red
pepper hummus
2, 7, 9, 12, 13, 14 (gf*) (v) (ve*)

Served with chips, onion rings and slaw

Mains

Oscar Cleve's Fish & Chips £17
Hand-cut chips, tartar sauce, charred lemon, a
choice of mushy or garden peas
2, 4, 5, 14 (gf*)

Beef Bourguignon £20
Dauphinoise potatoes, French beans and carrot
1, 7, 10, 14 (gf*)

Toad in the Hole £17
Lincolnshire sausages, champ mash, caramelised
onion, cauliflower cheese
2, 4, 7, 9, 14

Prawn Linguine Alla Puttanesca £20
Toasted ricotta, parmesan
2, 3, 7, 14 (gf*)

Korean Salad
Edamame, rice, kimchi, egg, bean sprouts, spring
onion, sesame, garlic and soy dressing
1, 2, 4, 10, 12, 13 (v*) (ve*)

Fried curried chicken £18
Fried curried cauliflower (v) (ve*) £17

Sides

Chips / Sweet Potato Fries 2 (gf*) (v*) (ve*)	£5
Truffle and Parmesan Fries 2,7 (gf*) (v*)	£5
Mashed Potato 7 (v) (gf)	£5
Seasonal Greens 7 (v) (gf*) (ve*)	£5
Yorkshire Pudding 2,7,14 (v*) (gf*)	£1
Cauliflower Cheese 1,2,4,5,7,9 (v) (gf*)	£5



Vegan Mains

Green Curry Vegetables, lemon rice 1,9 (v) (ve) (gf*)	£15	Aubergine Milanese Tomato, basil, truffled corn, rocket salad 2,14 (v) (ve*)	£15
Vegan Sausages Mashed potato, seasonal vegetables, gravy 1,3,13,14 (v) (ve)	£14	Korean Salad Edamame, rice, kimchi, egg, bean sprouts, spring onion, sesame, garlic and soy dressing, curried fried cauliflower 1, 2, 4, 9, 10, 12, 13 (v*) (ve*)	£17

Children's

Served Sunday from 12pm - 7pm

Starters

Hummus and Vegetables 10, 12, 14 (v) (ve*) (gf)	£4.50
Pâté and Toast 2, 7, 14 (gf*)	£5
Prawn Cocktail, Prawns, Marie Rose sauce, lemon, bread 2, 3, 4, 5, 7, 9, 14 (gf*)	£5
Potato & Watercress Soup, Bread 2, 4, 7, 9, 14 (v) (ve&) (gf*)	£4.50

Mains

Roast Beef or Roast Turkey - Mashed potato, greens, Yorkshire pudding, gravy 1, 2, 4, 7, 9, 14 (gf*)	£9
Sausages - Mashed Potato, greens, Yorkshire pudding, gravy 2, 5, 7, 9, 14 (gf*)	£8
Fish Goujons, chips, peas 2, 4, 5, 14 (v) (ve)	£8

Dessert

Chocolate Brownie, chocolate ice cream 2, 4, 7, 10,14 (v)	£5
Sticky Toffee Pudding, ice cream, caramel sauce 2, 4, 7, 14 (v) (gf*)	£5
Selection of Ice Creams 4, 7, 10, 13 (v) (gf*) (ve*)	£5

Please note that all dishes list allergens contained within each dish.

Please notify your waiter or waitress of any dietary requirements, food allergies or intolerances.

(gf) gluten free (gf*) can be made gluten free
(v) vegetarian (v*) can be made vegetarian (ve)
vegan (ve*) can be made vegan.

Allergens
(1) Celery (2) Cereals containing gluten
(3) Crustaceans (4) Egg (5) Fish (6) Lupin (7) Milk
(8) Molluscs (9) Mustard (10) Nuts (11) Peanuts
(12) Sesame seeds (13) Soya
(14) Sulphur dioxide



Dessert Menu

Served Monday - Saturday from 12pm - 9pm and Sunday 12pm - 7pm

Baked Alaska Chocolate sponge, marmalade ice cream, chocolate ice cream, Italian meringue, 'Jaffa Cake' 2, 4, 7, 14 (v)	£11
Passion Fruit & Coconut Panna Cotta Coconut ice cream, honeycomb 4, 7 (gf)	£11
Galette Des Rois Sugar-roasted puff pastry, almond sponge, blueberry jam, Diplomat, honey greek yogurt, almonds 2, 4, 7, 10, (v)	£11
Rhubarb Cheesecake Roasted rhubarb, stem ginger purée, Jamaican rum cake, clotted cream ice cream 2, 4, 7, 10 (v)	£11
Black Forest Brownie Triple chocolate brownie, kirsch cream, ganache, sour cherry, chocolate ice cream 4, 7, 14 (v) (gf)	£10
A selection of Ice Cream and Sorbet 4, 7, 10, 13 (v) (ve*) (gf*)	£7.50
Sticky Toffee Pudding Raisin purée, walnut brittle, rum and raisin ice cream, dark caramel sauce 2, 4, 7, 10, 14 (v) (gf*)	£9.50
A Selection of Cheeses Peter's Yard sourdough crackers, chutney, grapes, celery, Lincolnshire Poacher, Cote Hill Blue, Cote Hill Red, Dambuster, English Brie 1, 2, 4, 7, 14 (gf*) (v)	<div>A choice of three £12.50</div> <div>A choice of four £13.50</div>

Vegan Desserts

Chocolate Orange Torte 2,10,12,13 (v) (ve)	£9
Carrot & Ginger Cake, Coconut ice cream 2,10,13,14 (v) (ve)	£9
Sorbet 10,13,14 (ve) (v) (gf*)	£7

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