



THE  
Pig & Whistle

## Sunday Lunch Menu

Served Sunday from 12pm - 6pm & Bank Holiday Monday's

### Starters

<b>Bread &amp; olives</b> Bread, mistoliva olives, stuffed peppers, humous, seaweed butter 1,7,9,11,12,14 (v) (gf*) (ve*)	£6.50	<b>Salt baked beetroot</b> Beetroot salsa, carpaccio of beetroot, charred goat's cheese, crispy walnuts, apple 1, 7, 10, 14 (v) (ve*) (gf*)	£8
<b>Tomato &amp; red pepper soup</b> Falafel, onion oil 2, 7 (v) (ve*) (gf*)	£7.50	<b>Prawn cocktail</b> Iceberg lettuce, Marie rose, samphire, wholemeal bread 2,3,4,7,14 (gf*)	£9
<b>Chicken liver parfait</b> Waffle onion marmalade, sherry vinegar, maple shallots 2, 4, 7, 9, 14 (gf*)	£8.50	<b>Smoked salmon</b> Tarragon mayonnaise, tartar sauce, charred lemon, capers 2,4,5,7,9, 14 (gf*)	£9
		<b>Pheasant terrine</b> Bacon jam, poached cranberries, onion, allium oil 7,9,14 (gf)	£9.50

### Sunday Roasts

Served with mashed potato, roasted potatoes,  
cauliflower cheese, seasonal greens.

Roast sirloin of beef (gf*)	£16
Roast turkey (gf*)	£15
Roast loin of pork (gf)	£15
Lincolnshire sausages	£12

### Mains

<b>Oscar Cleve's fish &amp; chips</b> Hand cut chips, tartar sauce, charred lemon, a choice of mushy or garden peas 2/4/5/14 (gf*)	£16	<b>Caesar salad</b> Crispy bacon, onion, parmesan, smoked anchovy, Caesar dressing 2/4/5/7/9/14 (gf*)	£13
<b>Beef Bourguignon</b> Slow cooked brisket of beef, red wine, garlic, onion, mushroom & thyme sauce, carrots, greens, dauphinoise potatoes 1/7/14 (gf*)	£18	Add Chicken 7/14 (gf)	£4
		Add Salmon 5/7/14 (gf)	£4
		Add Halloumi 7/14 (gf) (v)	£3
		Add Vegan Cheese (gf) (v) (ve*)	£3
<b>Celeriac risotto</b> Goat's cheese, walnuts, truffle oil 1/2/7/14(gf*)	£15		
<b>Chicken, ham &amp; leek pie</b> Creamed potatoes, roasted shallots, greens 1/2/4/7/14	£16		

### Side Dishes

Roast potatoes (gf)	£3.50
Mashed potatoes 7 (v) (gf*)	£2.50
Cauliflower Cheese 7 (v) (gf*)	£3
Seasonal greens 7 (v) (gf*)	£3
Yorkshire Pudding 2/4/7	£1
Gravy (gf*) (v*)	£1

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

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

Allergens

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

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



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## Desserts

<b>Paris breast</b> Chocolate glaze, praline purée, Chantilly, amaretto ice cream, espresso martini 2,4,7,10,11,14 (v)	£10.50
<b>Caramelised rice pudding</b> Stem ginger biscotti, caramelised rhubarb, rhubarb purée 2,4,7,10,11 (v) (gf*)	£9
<b>Chocolate fondant</b> Salted caramel ice cream, butterscotch, caramac Please note that there's a 15-minute cooking time required. 2,4,7,14 (v)	£10.50
<b>New York cheesecake</b> Lemon & sultana cheesecake, maple marshmallow, blueberry sorbet 2,4,7,14 (v)	£9.50
<b>Sticky toffee pudding</b> Custard, butterscotch sauce 2,4,7,14 (v) (gf*)	£8
<b>Triple chocolate brownie</b> Honeycomb, chocolate sauce 2,4,12 (v) (gf*)	£8
<b>A selection of ice cream &amp; sorbets</b> 4,7,10,13 (v) (ve*) (gf*)	£7
<b>Cheeseboard</b> Peter's Yard sourdough crackers, apple chutney, home-whipped butter, frozen grapes, celery, Cote Hill Yellow, Cote Hill Blue, Cote Hill Red, Lincolnshire Poacher, British Stilton 1,2,4,7,14 (v) (gf*)	
<b>A choice of 3 cheeses</b>	£10
<b>A choice of 4 cheeses</b>	£11

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