

HOMEMADE DESSERTS

We hope you'll leave room for pudding! All our desserts are homemade on the premises! Be sure to ask your server for our dessert board! You won't be disappointed!



THEME NIGHTS

MONDAY

Burger & Pint Night

TUESDAY

Thai Night

WEDNESDAY

Grill Night

THURSDAY

Tapas Night



SUNDAY MENU

SUNDAY ROAST

ROASTS OF THE DAY

1 COURSE £17.95

2 COURSE £23.95

3 COURSE £27.95

Please ask our waiting staff for today's choice of freshly cooked meats & vegetarian option. Add £1.50 for lamb when available. Have all meats add £3.00. Served with roast potatoes, glazed maple syrup parsnips, seasonal vegetables, cauliflower cheese, yorkshire pudding & gravy

STARTERS

HOMEMADE SOUP OF THE DAY £6.95 V/VGA/GFA

Served with crusty bread & butter, ask your server for details or check our daily specials board

KOREAN BELLY PORK £9.45 GF

Belly pork slices on courgette & carrot ribbons, peppers, onions, topped with korean sauce & sesame seeds

CHICKEN STRIPS £8.95 GFA

Chicken strips coated in panko breadcrumbs with a sticky bbq dip

VEGAN STRIPS £8.95 VG

Vegan strips coated in panko breadcrumbs with a sticky bbq dip

CALAMARI RINGS £8.95

Calamari rings coated in panko breadcrumbs, served with a chipotle mayo

BREADED BRIE £8.95 GFA

Brie wedges coated in breadcrumbs, served with a cranberry dip

CHICKEN LIVER PÂTÉ £8.95 GFA

Smooth chicken livers cooked in whiskey, served with onion relish & brown toast

GARLIC MUSHROOMS £8.45 V/VGA/GFA

Button mushrooms cooked in a creamy garlic sauce, served with crusty bread

NACHOS £8.45 V/VGA

Baked nachos topped with jalapeños, salsa & melted cheese, served with sour cream

MAINS

HOMEMADE PIE OF THE DAY £18.95

Meat filling encased in shortcrust pastry served with twice cooked chips or mashed potatoes with vegetables & gravy, ask your server for details or check our daily specials board

HOMEMADE VEGAN PIE £18.95 VG

Mushroom, onion, celery, peppers, parsnip & carrots cooked in a tomato & herb sauce, encased in shortcrust pastry served with twice cooked skin on chips or mashed potatoes with vegetables & gravy

FISH & CHIPS £18.95 GFA

Beer battered grimsby pollock served with mushy peas, tartare sauce, lemon wrap & twice cooked skin on chips

ZEDY'S BEEF LASAGNE £17.95

Layers of minced beef cooked in a herb, garlic & tomato sauce layered with sliced cured meats (contains pork), topped with cheese sauce, served with garlic bread & house salad

VEGETABLE LASAGNE £16.95 V

Layers of mushroom, onions, peppers, aubergine, courgette cooked in a herb, garlic & tomato sauce, served with garlic bread & house salad

SAUSAGE & MASH £16.95

3 Lincolnshire sausages served with creamy mashed potato, peas, carrots & onion gravy

VEGAN SAUSAGE & MASH £15.95 VG

3 Vegan sausages served with mashed potatoes, peas, carrots & onion gravy

THAI RED CURRY £17.95 V/GF

Red curry with coconut milk, peppers, carrots, long beans, topped with fresh thai basil leaves. A traditional thai favourite, choose between chicken, vegetable or prawn +£2.50 supplement

KAI SAM LOT £17.95 GFA

Lightly battered chicken stir fried in a sweet chilli sauce served with mixed vegetables, cashew nuts, rice & prawn crackers

FISH OF THE DAY £20.95 GFA

Ask your server for today's catch

PAELLA £17.95 V/GFA

Iconic spanish dish cooked with flavoured short grain rice, mixed vegetables & saffron. Add chicken or seafood +£2.00 supplement

CAJUN CHICKEN SALAD £17.95

Chicken with mixed leaves, cucumber, pepper, carrot, red onion, cherry tomatoes, croutons & pesto mayo

SIDES

CREAMY MASHED POTATOES

LINCOLNSHIRE SAUSAGES (4)

MINTED GARDEN PEAS

ROAST POTATOES

STUFFING (6)

ALL SIDES £4.75



KOFFMANN'S
— POTATOES FOR CHEFS —

we are proud to use the finest
KOFFMANN'S potatoes in our dishes!