

Starters

Lunch Menu

Nibbles

Mixed Olives (ve)(gf)(v) Marinated in Garlic & Herb Oil	4.9
Rosemary & Sea Salted Focaccia (ve)(v) Olive Oil & Balsamic	4.9

Starters

Potted Chicken Liver & Brandy Parfait Clarified Butter, Toasted Brioche, Sweet Onion Jam	8.5
Deep Fried Breaded Whitebait Tartare Sauce, Dressed Leaf Salad	7
Homemade Soup of The Day (v) Homemade Bread, Salted Butter	6.5
Seafood Cocktail (gf) Prawns & Smoked Salmon, Bloody Mary Sauce, Baby Gem Leaf, Sun Blushed Tomato, Parmesan Crisp	9
Anti Pasti Plate Parma Ham, Chorizo, Marinated Olives, Dried Tomatoes, Mixed Pickles, Bread	7.9
Goats Cheese & Beetroot Balsamic Glaze, Dressed Leaf	8

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Light Bites

All Sandwiches are served on White or Wholemeal Bloomer Bread or Ciabatta with Dressed Salad & Crisps

Cheddar Cheese & Pickle	7.8
Smoked Salmon & Cream Cheese	8.5
Lincolnshire Sausage & Red Onion Chutney	9.5
Brack Club	9.5
Roasted Beef & Creamed Horseradish	8.6
Bacon, Baked Brie & Cranberry	8.5
Fish Finger, Mushy Peas & Tartare Sauce	9.5
Roasted Lincolnshire Ham & Tomato Relish	7.8
Tuna Mayonnaise	7.8

Add a cup of Chefs Soup of the day for £2.00

Salads

Chicken Caesar <i>Baby Gem Lettuce, Croutons, Caesar Dressing, Egg, Anchovies</i>	14.5
Tuna Niçoise <i>Flaked Tuna, Cos Lettuce, Boiled Egg, New Potatoes, Green Beans, Herb Oil</i>	14.5
Brackenborough Ploughman's <i>Beef, Ham, Poacher, Red onion Jam, Boiled Egg, Mixed Pickles, Baked Bread, Heritage Tomato Salad</i>	15.5
Grilled Goats Cheese (GF) <i>Toasted Walnuts, Sun Dried Tomatoes, Beetroot, Baby Leaf Salad, Balsamic Glaze</i>	14.5
Buttered Steak (GF) <i>Blue Cheese, Watercress, Pine Kernels, Honey & Mustard Dressing</i>	14.5