



## Main Courses

### Nibbles

**Mixed Marinated Olives**  
4

**Warm Baked Sourdough**  
4  
*Olive Oil and balsamic*

**Nachos** 4  
*Guacamole, Tomato Salsa*

**Halloumi Fries** 4  
*Garlic Mayonnaise*

### Starters

**Chicken Liver Parfait** 8  
*Red Onion Chutney, Toasted Brioche*

**Lincolnshire Scotch Egg** 10  
*Dressed Salad, Confit Chorizo*

**Simply Smoked Salmon** 9  
*Wasabi Mayo, Parmesan Crisp, Pickled Veg, Herb Oil*

**Fork and Spoon Soup** 7  
*Soup of the Day, Herb Croutons*

**Crispy Duck Croquettes** 8  
*Orange Ketchup, Walnuts, Mixed Leaf*

**Twice Baked Goats Cheese Souffle** 8  
*Toasted Walnuts, Sun Dried Tomatoes*

**Beetroot Saladette (Ve)** 7  
*Toasted Walnuts, Balsamic Glaze*

**Grilled Field Mushrooms (Ve)** 7  
*Toasted Ciabatta, Watercress Salad*

**Breaded Whitebait** 8  
*Tartar Sauce*

**Assiette of Starters** 10  
*Parfait, Duck Croquette, Soup of the Day*

**Beer Battered Haddock** Small 14  
Large 18  
*Hand cut Chips, Mushy Peas, Lemon*

**Grilled Haddock** Small 14  
Large 18  
*Garlic & Thyme New Potatoes, Garden Peas, Lemon*

**Trio Of Lincolnshire Sausages** 16  
*Buttered Mash, Garden Peas, House Gravy  
(Vegan Sausages, Mash and Peas also available)*

**18 Hour Braised Beef Blade** 18  
*Pomme Puree, Honey Glazed Chantenay Carrots  
Beef Gravy*

**Duck 2 Ways** 20  
*Breast, Confit Leg Bon Bon, Parmentier  
Potatoes  
Braised Red Cabbage, Jus*

**Baked Salmon Fillet** 18  
*Poached Rice, Lemon Beurre Blanc, Green  
Beans*

**Butternut Squash & Sage Risotto (Ve)** 14  
*Herb Crumb, Parsley Oil*

**Coconut Curry (Ve)** 14  
*Rice, Naan, Mango Chutney  
Add Chicken, Beef or Prawns  
4*

**Ham, Egg & Chips** 14  
*Sliced Boiled Ham, Mixed Salad*

**BBQ Lentil Roast (Ve)** 16  
*Garlic & Thyme New Potatoes, Greens, Gravy*



**Add-Bacon, Stilton,  
Monterey Jack or  
Braised Beef 1.5**

### From the Grill

<b>8oz Rump Steak</b>	<b>22</b>
<b>8oz Rib Eye Steak</b>	<b>28</b>
<b>8oz Sirloin Steak</b>	<b>28</b>
<b>8oz Gammon Steak</b>	<b>16</b>
<i>Pineapple Chutney, Fried Egg</i>	

*All Grills Served With Double Cooked Chips  
Mushroom & Tomato*

**Upgrade to Sticky Beef & Parmesan  
Loaded Fries 3**

<b>Fork &amp; Spoon Sharer</b>	<b>48</b>
<i>Gammon, Rump Steak, Garlic Chicken Onion Rings, Chips, Garlic &amp; Thyme New Potatoes Salad, Choice of Sauce</i>	

<b>Add a Sauce</b>	<b>3</b>
<i>Peppercorn, Blue Cheese, Mushroom, Garlic Butter</i>	
<b>Add Battered Onion Rings</b>	<b>3</b>

### BURGERS

<b>Fork and Spoon Beef Burger</b>	<b>16</b>
<i>6oz Patty, Bacon, Lettuce, Tomato, Gherkin Monterey Jack, Burger Sauce</i>	

<b>Grilled Chicken Burger</b>	<b>16</b>
<i>Chicken Breast, Bacon, Lettuce, Tomato Gherkins, Monterey Jack, Burger Sauce</i>	

<b>Shredded Sticky Beef Burger</b>	<b>15</b>
<i>Gravy, Bacon, Lettuce, Tomato, Gherkin Monterey Jack, BBQ Sauce</i>	

<b>Mountain Burger (Ve)</b>	<b>15</b>
<i>Vegan Cheese, Lettuce, Tomato, Skin on Fries, Coleslaw</i>	

*All Burgers Served on Brioche Bun with Skin on  
Fries*

**Upgrade to Sticky Beef & Parmesan  
Loaded Fries 3**

### Salads

<b>Caesar Salad</b>	<b>12</b>
<i>Lettuce, Anchovies, Boiled Egg, Parmesan Caesar Dressing</i>	

<b>Add Char Grilled Chicken &amp; Bacon</b>	<b>4</b>
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<b>Greek Salad</b>	<b>14</b>
<i>Fresh Tomatoes, Lettuce, Red Onion Cucumber, Feta Cheese, Olives</i>	

<b>Smoked Salmon &amp; Prawn Salad</b>	<b>15</b>
<i>Mixed Leaf, Parmesan Marie Rose Dressing, Croutons</i>	

### Sides

<b>Hand Cut Chips</b>	<b>4</b>
<b>Skin On Fries</b>	<b>4</b>
<b>House Dressed Salad</b>	<b>4</b>
<b>Seasonal Vegetables</b>	<b>4</b>
<b>Bread &amp; Butter</b>	<b>1.5</b>
<b>Battered Onion Rings</b>	<b>3</b>
<b>House Coleslaw</b>	<b>2</b>
<b>Garlic Ciabatta</b>	<b>3</b>
<b>Garlic Ciabatta with Cheese</b>	<b>4</b>
<b>Fried Egg</b>	<b>1.5</b>
<b>Sticky Beef &amp; Parmesan Loaded Fries</b>	<b>6</b>

Food Allergens and Intolerances;  
for information about specific allergies or  
intolerances please ask a member of the serving staff