



Main

Spaghetti & Meatballs 18.5
Rich Tomato Sauce, Garlic Pangattato, Rocket (VA, VGA, GF)

Slow Braised Lamb Shoulder 25
Spring Greens, Mustard Mash, Minted Red Wine Gravy (GF)

From the Grill

8oz Rump Steak 26
8oz Rib Eye Steak 34
8oz Gammon Steak 20

Free Range Fried Egg and Pineapple

Garlic & Thyme Chicken Breast 18

All Grills Served With Triple Cooked Chips

Mushroom & Tomato & Onion Ring

- Upgrade to Parmesan & Rosemary Loaded Fries 3

- Add a Sauce 4

Peppercorn, Diane, Bearnaise, Garlic Butter

- Add Battered Onion Rings 5

Burger

Fork and Spoon Beef & Onion Burger 18
Double Beef Patty, Burger Sauce, Bacon, Monterey Jack, Crispy Onions, Gherkin, Gem Lettuce, Tomato, Skin-on Fries & House Slaw

Buttermilk Chicken Burger 19
Hot Honey Glaze, Gherkin, Gem Lettuce, Tomato, Garlic Mayo, Skin-on Fries & House Slaw

Moving Mountains Burger 19
Plant-based Patty, Vegan Cheese, Gherkin, Gem Lettuce, Tomato, Onion Jam, Skin -on Fries (VG)

Upgrade to Parmesan & Rosemary Loaded Fries 3



Sandwich

All Below served on White Bread, Wholemeal Bread or Toasted Ciabatta with Mixed Leaf Salad and Crisps

Smoked Salmon and Cream Cheese 8.5
Ham & Honey Mustard Mayo 8.5
Peppered Roast Beef & Horseradish 8.5
Tuna Mayo and Cucumber 8.5
Coronation Chicken 8.5

Hot Ciabattas

All Below Served with Mixed Salad & Crisps

Ashbourne Club 10
Turkey & Cranberry 10
Pulled BBQ Pork 10
Battered Fish Finger, Tartare Sauce, Mushy Peas 10
Bacon, Lettuce & Tomato 10
Hot Mozzarella, Pesto & Sun Dried Tomato 10
Smashed Avocado & Bacon 10
Smashed Avocado & Fried Egg 10

Salad

Chicken & Bacon Caesar Salad Large 16 Small 10
Shredded Lettuce, Croutons, Parmesan, Anchovies, Caesar Dressing,

Lincolnshire Ploughman's Large 16 Small 10
Ham, Cheddar Cheese, Sun Dried Tomato, Mixed Pickles, Focaccia, Onion Jam, Butter



Pizza

Margherita	16
<i>Mozzarella, Basil, Sun-Blushed Tomatoes (V,VGA)</i>	
Hot Honey Pepperoni	17.5
<i>Pepperoni, Chilli Honey, Mozzarella</i>	
Chicken & Chorizo	19
<i>Roasted Peppers, Smoked Paprika, Mozzarella</i>	
Pulled BBQ Pork	18.5
<i>Red Onion, Sweetcorn, Crispy Onions</i>	
Roasted Mediterranean Vegetable	18.5
<i>Red Onion, Pepper, Olives, Mozzarella (V, VGA)</i>	
Garlic Bread Pizza	10
Garlic Bread Pizza with Cheese	12

On the Side

Hand Cut Chips	5
Skin On Fries	5
New Potatoes	5
House Dressed Salad	4
Seasonal Vegetables	5
Bread & Butter	1.5
Battered Onion Rings	5
House Coleslaw	3
Parmesan & Rosemary Loaded Fries	6



Main

Beer Battered Grimsby Dock Haddock	18.5
<i>Triple Cooked Chips, Mushy Peas or Garden Peas, Tartare Sauce (GFA)</i>	
- Add Curry Sauce	3
Grilled Grimsby Dock Haddock	20
<i>Crushed Potatoes, Garden Peas, Lemon Butter (GFA)</i>	
Wild Mushroom Risotto	19
<i>Parmesan, Pea Shoots, Truffle Oil (GF, V, VGA)</i>	
Fork & Spoon Pie of the Day	18.5
<i>Buttered Greens, Choice of Mash or Chips</i>	
Lincolnshire Sausage Trio	18.5
<i>Creamy Mash, Crispy Onions, Red Onion Gravy (GFA, VA, VGA)</i>	
Honey Roast Ham	17
<i>Free Range Egg, Triple Cooked Chips, House Slaw</i>	
Pan-Roasted Seabass	24.5
<i>Braised Fennel, Celeriac Puree, Lemon Butter Sauce (GFA)</i>	
Feather Blade of Beef	24
<i>Creamed Potato, Chantenay Carrots, Rich Beef Jus (GF)</i>	
Greek Style Gyros	20
<i>Flat Bread, Feta & Olive Salad, Tzatziki, Chill Jam</i>	
<i>Choose from: Grilled Chicken, Halloumi</i>	
<i>Pork Shawarma or Vegan Halloumi (V, VGA)</i>	
Vegetable Roast	16
<i>Mashed Potatoes, Seasonal Vegetables, Vegetarian Gravy</i>	



Welcome to the Fork and Spoon





Nibbles

Mixed Marinated Olives 6.5
Rosemary, Citrus, Sea Salt

Warm Focaccia 6.5
Whipped Butter, Lincolnshire Rapeseed Oil, Balsamic (V)

Halloumi Fries 9
Hot Honey, Sesame, Spring Onion (V, GFA, VGA)

House Nachos 5
Cheese Sauce, Guacamole, Salsa

To Start

Soup of the Day 7
- Add Warm Focaccia (V, GF) 2

Smoked Salmon 11
Pickled Cucumber, Lemon Crème Fraîche, Dill Oil (GF)

Crispy Salt & Pepper Squid 9.5
Lemon Aioli, Chilli, Spring Onion

Pressed Pork Belly 9.5
Parsnip Purée, Mustard Gel, Crispy Sage (GF)

Wild Garlic Mushrooms 9
Toasted Sourdough, Truffle Cream (V, VGA)

Whipped Feta & Tomato Salad 9.5
Basil Oil, Pickled Shallots, Toasted Seeds



Wine By the Glass

White Wines	125ml	175ml	250ml
Rio Roca – Sauvignon Blanc	4.95	5.65	7.45
Pasari - Pinot Grigio	5.00	5.95	7.50
El Campesino - Chardonnay	4.95	5.65	7.45

Rose Wines			
Out of America – Rose	5.00	5.95	7.50
Sanziana - Pinot Grigio Rose	5.00	5.95	7.50

Red Wines			
Pasari – Merlot	4.95	5.95	7.50
Puertas Antigua - Shiraz	5.00	6.15	7.65
Trivento, Malbec	4.95	5.95	7.45

Ask about our selection of Wines served by the bottle.

**View our Vouchers and Special Offers
for your next visit**



**Vouchers must be printed and presented at the hotel
in order to be redeemed.**