



Sunday Lunch 12th July

To Start

Ham Hock Terrine

Pub Piccalilli, Toasted Croutes, Dressed Leaves £8.50

Pank Coated Salt & Pepper Calamari

Aioli Dip, Lemon Wedge £8.95

Creamy Wild Garlic Mushrooms

On Toasted Brioche £7.95 (v/ve)

To Follow

21 Day Matured Grass Fed Sirloin of Lincolnshire Beef

Horseradish Dumpling, Yorkshire Pudding, Creamy Mash, Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables, Rich Pan Gravy £19.95

‘Two Little Pigs’ Loin of Locally Sourced Pork & Honey Roast Gammon

Crispy Crackling, Apple Crumble, Yorkshire Pudding, Creamy Mash, Roast Potatoes, Seasonal Vegetables, Rich Pan Gravy £19.95

Cajun Spiced Chicken Burger

Topped with Guacamole, Streaky Bacon, Mozzarella Cheese, Baby Gem, Red Onion, Tomato, Hand Cut Chips or Skinny Fries, Sweet Chilli Mayo Dip £17.95

Pan Roasted Loin of Lincolnshire Venison Salad

Sauteed New Potatoes, Baby Spinach, Tenderstem Broccoli, Stilton, Red Wine Poached Pear £21.95

‘Red Lion Ale’ Beer Battered 8/10 oz Fresh Haddock

Hand Cut Chips or Skinny Fries, Minted Mushy Peas & Pub Curry Sauce, Salt & Vinegar Scraps, Homemade Tartare Sauce, Lemon Wedge £19.95

Butternut Squash & Caramelised Red Onion Tagine (v/ve)

Creamy Baby Spinach & Parmesan Cous Cous £17.95

**Extra Sides –Seasonal Vegetables £4.5 Cauliflower Cheese £2.5 per person Or for Two £4
(Children’s Main Course 12 years and under £12)**

To Finish

Warm Jam Roly Poly Raspberry Jam Donut, Vanilla Crème Anglaise £8

Jaffa Cake Eton Mess Chantilly Cream, Meringue £8

Four Tier Carrot Cake Mixed Berry Compote, Pouring Cream £8

All our dishes are homemade using fresh seasonal produce using local suppliers !

(Our food is cooked to order during busy periods there maybe a short wait – thank you for your patience)

If you have any allergens please let us know before ordering and we will do our utmost to accommodate you.