

Starters.

Deep-Fried Breaded Brie & Cranberry

Dressed leaves & cranberry sauce.

(Gluten, Eggs, Milk)

10.50

Chicken Liver & Port Pâté

Served with sourdough toast & finely chopped salad.

(Gluten, Milk, Soya, Sulphites)

Gluten-free option available on request.

9.00

Crispy Pork Belly Bites

Served with apple puree & black pudding crumb.

(Celery, Gluten, Milk)

Gluten-free option available on request.

10.00

Tempura-Battered King Prawns

Served on a bed of deep-fried crispy kale with sweet chilli dip & small finely chopped salad.

(Gluten, Crustaceans)

11.50

Wild Mushrooms

Served in a garlic cream sauce with toasted sourdough.

(Gluten, Milk, Soya, Sulphites)

Vegan & Gluten-free options available on request.

10.00

Classic Prawn Cocktail

Served with lemon wedge and buttered granary bread.

(Gluten, Crustaceans, Fish, Milk, Eggs, Sulphites)

11.00

Crispy Korean Chicken

Fried chicken pieces in a gochujang & hot honey glaze. Served with sesame, spring onions and chilli.

(Celery, Gluten, Sesame, Soya)

10.00

Smoky Harissa Houmous

Served with toasted seeds, herb oil and warm flatbread.

(Gluten, Sesame)

8.00

Allergies and intolerances:

Please speak to a member of staff if you require information about our ingredients.
Allergens are listed under each dish.

Main Courses.

8oz Beer-Battered Grimsby Haddock & Chips

Fresh Grimsby haddock served with hand-cut chips, tartare sauce, mushy or garden peas.

(Gluten, Milk, Eggs, Fish, Mustard, Sulphites)

Gluten-free option available on request.

18.50

Add 2 slices of bread & butter *(Gluten, Milk)*

1.50

Add chip shop-style curry sauce *(Celery, Gluten, Fish, Mustard, Sesame, Soya, Sulphites)* 2.50

Roasted Squash, Mascarpone & Spinach Tagliatelle

Finished with parmesan crumb.

(Gluten, Eggs, Milk, Sulphites)

13.00

Add Chicken

4.50

Add King Prawns *(Crustaceans)*

5.00

Add Garlic Bread *(Gluten, Milk)*

3.00

Flat Iron Steak Frites

Seared 8oz flat iron served with skinny fries, tomato, mushroom and fresh rocket.

(Milk)

18.50

Add a sauce: Peppercorn or Blue Cheese *(Milk, Sulphites)* 4.00

Add Onion Rings *(Gluten, Sulphites)* 4.50

Classic Landmark Burger

8oz butcher's minced beef, melting cheese, rocket & caramelised onion in a brioche bun. Served with skinny fries.

(Gluten, Eggs, Milk, Mustard, Sulphites)

Gluten-free option available on request.

16.00

Add Coleslaw *(Eggs, Mustard)*

3.50

The Nashville Street Chicken Burger

Crispy chicken breast in a seasoned crumb, sweet-spicy Nashville glaze, dill pickles, ranch mayo and lettuce in a brioche bun. Served with skinny fries.

(Celery, Gluten, Soya, Sesame, Egg, Sulphites)

15.00

Add Coleslaw *(Eggs, Mustard)*

3.50

Burger Upgrades

Add bacon

3.00

Add a hash brown

1.50

Add a side of homemade onion rings *(Gluten, Sulphites)*

4.50

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Menu Key:  Vegetarian

 Gluten Free

 Vegan

Vegan

Main Courses.

Rich Melt In The Middle Smoked Haddock Fishcakes

Served with skinny fries, tartare sauce & a generous finely chopped Mediterranean salad.

(Gluten, Fish, Milk)

16.00

Chicken Katsu Curry

Breaded chicken in a Japanese curry sauce, served with sticky jasmine rice, pickles, chilli & spring onion.

(Celery, Gluten, Fish, Mustard, Sesame, Soya, Sulphites)

19.50

Baked Gnocchi

Roasted squash, spinach & sage topped with breadcrumbs.

(Gluten)

15.00

Add Seasonal Vegetables *(Milk)* 2.50

Pan-Fried Salmon

Served with crushed potatoes, wilted greens & wholegrain mustard & dill cream.

(Fish, Milk, Mustard, Sulphites)

19.00

Add Seasonal Vegetables *(Milk)* 2.50

Traditional Mushroom Stroganoff

Mushrooms in a traditional mustard & sour cream sauce. Served with rice.

(Fish, Milk, Mustard, Sulphites)

15.00

Add Beef 4.50

Chicken & Wild Mushrooms

Chicken breast, mashed potatoes, seasonal vegetables & wild mushroom cream sauce.

(Milk, Sulphites)

18.50

Swales Lincolnshire Sausages & Mash

3 butcher's best Lincolnshire sausages served with mashed potato, gravy, seasonal vegetables, red onion marmalade and topped with crispy onions.

(Gluten, Milk, Sulphites)

18.50

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Desserts.

ALL OUR DESSERTS INCLUDE A CHOICE OF POURING CREAM, CUSTARD, OR A SCOOP OF APPLEBY'S ICE CREAM.

Chocolate Fondant

Chocolate sponge with chocolate sauce centre.

(Eggs, Milk, Soya)

7.50

Trio of Appleby's Ice cream

3 scoops of locally made Appleby's ice cream choose from:

Vanilla, Salted Caramel, Mint Choc Chip.

(Milk)

6.00

Apple & Cinnamon Crumble

Apple & Cinnamon topped with a golden all-butter, brown sugar crumble.

(Gluten, Milk)

7.50

Profiteroles

Cream-filled profiteroles with rich chocolate sauce.

(Gluten, Egg, Milk)

7.50

Panettone Bread & Butter Pudding

Panettone sponge, dark chocolate chunks, sultanas & mixed peel, soaked in a vanilla flavour egg custard.

(Gluten, Egg, Milk, Soya)

7.50

House Favourite Churros & Appleby's Ice Cream

8 churros dusted with cinnamon sugar with Belgian & white chocolate dips.

(Gluten, Egg, Milk, Soya)

7.50

Caramel Apple Tart

A sweet baked pastry case filled with an apple fruit filling and topped with a sprinkling of demerara sugar finished with a sweet smooth vegan caramel sauce.

(Gluten)

7.50

Finish your evening with a little indulgence..

Baileys Chocolate Martini

Indulgent and velvety, this dessert cocktail blends creamy Baileys, luscious crème de cacao, Belgian chocolate sauce, honeycomb syrup, and smooth vanilla vodka. A decadent treat in every sip.

9.00

Espresso Martini

Rich, smooth and indulgent – vodka, coffee liqueur and freshly brewed espresso, shaken to perfection for a delicious after-dinner treat.

9.00

Baileys	50ml	5.00
Disaronno	25ml	3.50
Tia Maria	25ml	3.50

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