

LUNCH MENU

WEDNESDAY - FRIDAY 12-3PM

2 COURSE LUNCH £15.00

STARTERS

SOUP GFO

Ask your server for Chef's soup of the day served with toasted bread, herb oil.

HAM HOCK TERRINE

piccalilli, pickled shallots, wafers

CRISPY SALT & PEPPER SQUID

sweet chili & garlic aioli, burnt lime

HALLOUMI V/GF

Pan-fried halloumi, sweet chili dip, rocket

MAINS

BEER BATTERED FISH GFO

chunky house chips, mushy peas, chunky tartar, burnt lemon, smoked sea salt, pickled onion

CIDER GAMMON GF

5 oz cider-marinated gammon steak, mushy peas, chunky chips topped with a fried egg

65 DAY AGED 5 oz RUMP GF

Rump steak, marinated garlic portobello mushroom, grilled beef tomato, triple cooked chips.

CORNISH CIDER BACON MUSSELS

Cornish mussels steamed with cider, beer & treacle bacon, garlic, shallots, leeks & finished parsley served with focaccia bread and frites

MUSHROOM RIGGATONI

Truffled wild mushrooms pan-fried with cultured cashew butter, red onions, baked shallots, roasted garlic, finished with cream - Vegan option available

PUB CLASSICS

BUTCHERS BANGERS GF

£15.00

Choice of black pudding & pork or Lincolnshire. 3 juicy bangers, creamy mash, stout onion gravy tender stem broccoli, root veg crisps

CHEFS MEAT PIE OF THE DAY

£15.00

Ask your server for todays pie served with ale gravy, mushy peas, roasted honey carrots & chunky chips

PLANT BASED STEAK PIE

£15.00

plant based steak pie served with roasted vegetables, stout gravy, mushy peas & chunky

ROASTED TOMATO & GRAIN BANGERS VG£15.00

3 plant-based bangers, creamy mash, stout onion gravy, Tenderstem broccoli, root veg crisps

BURGERS All burgers served in a potato brioche bun w/ fries, house slaw & dill pickle

OAK WAGYU BURGER ADD Southern fried chicken £2.50 £15.00

60z wagyu beef patty, beer smoked bacon, aged cheddar, onion relish, onion jam, baby gem.

SOUTHERN FRIED CHICKEN

£15.00

Succulent Southern fried thigh meat tossed in maple, loaded with beer & treacle bacon, burger sauce, baby gem, grilled tomato.

CRISPY COD BURGER

£14.00

60z crispy cod patty, tartar sauce, mushy peas, rocket

PLANT BASED VEGAN CHICKEN BURGER

£14.00

No cluck chicken patty, bacon, burger sauce, sliced onion, tomato, baby gem



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LITES & SIDES

£4.00 FRIES V/GF £4.50 TRIPLE COOKED CHIPS GF 6- £4.00 12-£7.00 **IUMBO ONION RINGS VG GARDEN SALAD VG/GF** £4.00 rocket, marinated tomatoes, pickled shallots, cucumber.

$\operatorname{IACKETS}$ all jackets are served with slaw & side salad

CHILLI & CHEESE JACKET GF

£12.00

Fluffy buttery jacket loaded with beef chili, Lincolnshire cheese & topped with crispy onions

LINCOLNSHIRE POACHER CHEESE &

WORCESTERSHIRE BEANS JACKET

£12.00

Vegan option available

fluffy buttery jacket topped with delicious creamy poachers cheese with house-rich Worcestershire sauce beans

3 BEAN CHILLI & CHEESE JACKET

£12.00

Delicious homemade 3-bean chilli topped with cheese & crispy onion

TUNA CRUNCH IACKET

£12.00

Fluffy buttery jacket topped with tuna, red onion, cucumber, lemon mayonnaise







SANDWICHES all sandwiches are served on focaccia

GRILLED CHICKEN BLT

£8.00

Grilled lemon & herb chicken thigh, beer & treacle bacon, baby gem lettuce, sliced tomatoes, garlic mayonnaise.

FISH BUTTY £8.oo

Delicious beer-battered fish, tartar sauce, mushy pea purée, grilled onions & rocket

STEAK MELT £10.00

Sliced medium rare steak, fried onions, grilled mushroom, Poacher's cheese, horseradish mayonnaise, Dijon mustard, baby

BUFFALO MOZZARELLA SALAD

£8.00

VEGAN OPTION AVAILABLE WITH VEGAN MOZZARELLA

Vegan option available with plant-based mozzarella: thickcut mozzarella, heirloom tomatoes, balsamic glaze, sundried tomato pesto, rocket, garlic oil.

BUTCHERS LUNCH

£10.00

£8.00

Grilled pork & Stilton sausages, beer and treacle bacon, black pudding, brown sauce, sliced tomatoes

PLANT BLT

Bacon, baby gem lettuce, marinated tomatoes, lemon mayo, crispy onions

> All our food is prepared on site & cooked to order using a variety of local ingredients carefully picked by our Chefs ensuring the very best in quality.

> > V - Vegetarian GF - Gluten free GFO - Gluten free option VG - Vegan

We use only Lincolnshire Rapeseed oil products as well as dairy free mayonnaise & gluten free sauces

if you have any dietary needs or questions about the menu please ask a member of staff who will be happy to help