

STARTERS

Homemade Soup of the Day (v)(g)
poppy seeded bread roll and herb butter
7.50

Duck and Chicken Terrine (g)
pickled carrot and cucumber, hoisin coleslaw
9

Trio of King Scallops (g)(n)
celeriac puree, pancetta, pesto butter,
pea shoots
12.50

Smoked Haddock Fishcakes
lincolnshire poacher, sauce gribiche, rocket,
poached egg
8

Marinated Portobello Mushroom (g)(vgn)
red onion relish, goats cheese mousse, tarragon oil
7.50

Chorizo and Lincolnshire
Sausage Scotch Egg
panko crumb, chorizo disks, tomato and
chilli puree
9.50

Sourdough Bread (vgn)(g)
balsamic olive oil, herb butter
4

Prawn Cocktail (g)
cucumber and sweet chilli mayonnaise, gem lettuce,
roast lemon, pumpnickel
9

Cucina Olives (vgn)(g)
4

MAINS

Pork Chop
sage and onion sausage meat ballotine, crushed
potatoes, apple, thyme and lemon sauce
22

Beef, Ale and Red Onion Suet Pie
pulled beef, red onion and ale pie, ale gravy, home
cooked chips and garden peas or mash potato and
seasonal vegetables
16

Seafood Paella (g)
scallops, salmon, haddock, prawns, chorizo, saffron,
fresh herbs, creamy arborio, dunking bread, rocket
23

Rump of Lamb (g)
mint and apple glaze, champ mash, rosemary,
pancetta and red wine jus, tenderstem broccoli
26

Supreme of Salmon (g)
thai spiced vegetables, white wine beurre blanc,
en papillote
23

Ploughman's Platter
black pudding and sausage pinwheel, homecooked
ham, lincolnshire poacher, piccalilli, pickled onions,
homemade chutney, farmhouse bread
16

Breaded Chicken Katsu
katsu curry sauce, almond and fruit pilaf,
mangetout
19

Tomato and Herb Ragù
slow braised beef or vegetable, tomato and herb
sauce, buttered spaghetti, poacher and panko
crumb
slow braised beef - 17 vegetable (vgn) - 15

Baby Back Ribs
chinese spice, hoisin, house salad, coleslaw, skin on
fries
half rack - 16 full rack - 24

Smoked Haddock (g)
baked fennel, asparagus, lincolnshire poacher
hollandaise, poached egg
22

Mediterranean Vegetable Piperade (vgn)
poacher souffle, slow roast vegetables and tomato,
cheese and egg glaze, baby jackets
16

Oscar Cleves Beer Battered Haddock (g)
home cooked chips, garden or mushy peas, lemon,
tartar sauce
small 8oz - 16 large 10oz - 19

GRILLS

Finest Quality Prime Steak

chargrilled with thyme and butter, served with cherry vine tomatoes, flat mushroom, rocket poacher salad, home cooked chips (g)

8oz Rump
22

8oz Sirloin
26

8oz Fillet
34

8oz Gammon Steak
fried egg
19

10oz Trimmed Pork
Chop
22

Marinated Chicken
Breast
22

Marinated Confit of Celeriac (vgn)
16

Chargrilled Salmon
23

TOP IT & SAUCES

1/2 Rack Chinese Ribs
12

Blue Stilton(v)(g)
4.50

Chinese Pulled Pork
8

6 Breaded Scampi 8

Pancetta and Monterey
Jack cheese (g)
6

Peppercorn | Diane | Chimichurri | Stilton | Bearnaise
4.50

2 Fried Eggs (v)(g)
3

FRESHLY PREPARED BURGERS

tomato, gem lettuce, gherkins in a toasted bun with skin on fries and homemade coleslaw

Double up any of our burgers - 5

SG Chicken Burger (g)
pancetta, chimichurri mayonnaise,
monterey jack cheese
16

SG Burger (g)
6oz prime minced steak burger,
pancetta, monterey jack cheese
16

Battered Haddock Burger (g)
sauce gribiche, monterey jack cheese
16

Vegan Burger (vgn)(g)
vegan cheese, beetroot, chickpea,
mushroom, walnut, quinoa
15

TACOS

served with rocket, house salad, skin on fries and homemade coleslaw

Chinese Pulled Pork
spring onion
16

5 Bean Tomato and Vegetable Chilli (vgn)
chilli dressing
14

Mixed Seafood
chimichurri dressing
16

EXTRAS

Homecooked Chips
4

Sweet Potato Fries
4

Skin on Fries
4

Buttered Asparagus
4

Buttered New Potatoes
4

Steamed Rice
4

Creamed Potatoes
4

Onion Rings
4

Seasonal Vegetables
4

Garden Salad
4

Garlic Ciabatta
4

Coleslaw
3

