## Starters

Garlic bread (Bagguette)
Garlic bread with cheese (Bagguette)
Garlic bread with cheese and tomato (Bagguette)

Homemade Soup of the Day (Gluten Free)

A delicious piping hot homemade soup, served with a crusty roll or Gluten free bread

**Prawn Cocktail** (Gluten Free on Request)
Atlantic Prawns served on a bed of fresh lettuce,
smothered with a rich Marie Rose sauce, garnished
with a King Prawn, served with brown bread & butter

Chef's Pate (Gluten Free)

A smooth chicken liver pate, served with a crisp salad garnish accompanied with sliced brown toast

**Breaded Mushrooms** (Gluten Free on request)
Breaded Mushrooms golden fried, served with a salad
Garnish, served with a sweet chilli, Garlic or mayo dip

Mushrooms in Garlic Oil/Butter

Fried slice mushrooms in garlic oil or garlic butter with Baguette to dip

Cornets of Smoked Salmon (Gluten Free)

Slices of Smoked Salmon rolled and filled with a Delicious Cream Cheese & dill, served with a salad garnish and lemon

Harriet's Tossed salad (Gluten Free)

A bowl of mixed salad tossed in a light vinaigrette dressing Served with a slice of bread and butter

Deep fried camembert

Cooked in breadcrumbs and Served with a fruit coulee, also accompanied with a salad garnish

#### **Potato Croquets**

Deep fried potato & fish also potato & chicken croquets served with garlic mayo and tartar sauce dips & coleslaw

# Evening meals served from 6pm

Harriet's Cottage Pie (Gluten Free)

Vegetarian option made with Quorn mince available
Prime minced beef, onions and carrots slowly cooked
in rich meat stock gravy, topped with creamy mashed
potatoes and an optional melted cheese topping served
with fresh vegetables

#### Scampí

Golden fried choice scampi in breadcrumbs accompanied with homemade Tartar sauce, chips and a choice of garden peas or salad garnish

#### BBQ Spare ribs (Gluten Free)

Spare ribs covered in our own BBQ Sauce served with A Choice of potatoes and fresh vegetables

## Half Shoulder of Lamb (Gluten Free)

New Zealand Lamb, slowly roasted in its own juices Served with fresh vegetables and a choice of potatoes, And a jug of rich meat stock gravy and mint sauce

#### Chicken and Mushroom Pie

Tender cuts of fresh chicken and mushrooms cooked In an Individual pie of shortcrust pastry, Served with fresh vegetables and a choice of potatoes

#### Steak and onion pie

Individual Short crust pastry pie, filled with tender cuts of beef served with fresh vegetables and a choice of potatoes also accompanied with a jug of rich gravy

#### Homemade Lasagne

Served with side salad and a piece of garlic bread

#### Chilli (gluten Free)

Served with Nachos, chips or boiled rice

#### Bangers and mash

Vegetarían Quorn sausages also available

Our Lincolnshire Sausages are specially made for us by a local English butcher, they are smothered in onion gravy and Served with mashed potato and fresh vegetables

#### Fish Pie (Gluten Free)

Homemade fish pie topped with creamy mash Topping and Served with fresh vegetables and Parsley sauce

#### Grilled pork loin steaks (Gluten Free)

Tender cuts of pork loin covered with gravy or a choice of mushroom or apple & cider sauce and accompanied with fresh vegetables and a choice of potatoes

# Homemade cheese & Onion (V) Or Cheese, onion and Bacon Quiche Served with a choice of potatoes and fresh vegetables or Heinz baked beans

## Honey Glazed Gammon Steak (Gluten Free)

A Succulent Cut of Gammon, with or without a honey glaze, accompanied with fried egg and pineapple, Served with a choice of potatoes and garden peas

## Liver and Onions & optional bacon (Gluten Free)

Tender pan fried liver, cooked with caramelise Onions and optional bacon in a rich meat stock gravy, served with a Choice of potatoes and fresh vegetables

# Oven Baked Stuffed Chicken Breast

Tender chicken breast fillet, rolled and filled with our homemade savoury stuffing, served with a choice of potatoes, and accompanied with fresh vegetables **BBQ** or sweet chilli Chicken Melt (Gluten Free) Fresh Chicken Fillet with bacon, melted cheese and pineapple smothered with BBQ or sweet chilli sauce, served with a choice of potatoes and garden peas

#### Pan Seared Salmon Fillet (Gluten Free)

A choice cut of Fresh Salmon, cooked on a hot skillet and served with an optional **sweet chilli**, **béarnaise or teriyaki sauce**, accompanied with a choice of potatoes and fresh vegetables

#### Belly Pork (Gluten Free)

Slow roasted belly pork served with apple Sauce and a choice of potatoes, fresh vegetables and gravy

#### Mixed Meat Combo (For one or two)

(Gluten Free) No onion rings or sausage, extra ribs instead BBQ ribs, pork loin steaks, Lincolnshire Sausage, sweet chilli Chicken, topped with onion rings and served with homemade Chips and coleslaw

# Cauliflower Cheese (V) (Gluten Free)

Cauliflower served in a rich cheddar cheese sauce, with a choice of potatoes and fresh vegetables

#### Traditional fish and Chips

Prime Cod Fillet, Fried in Homemade Beer Batter served with homemade chips, tartar Sauce, And a choice of Heinz Baked beans, mushy or Garden peas

# Chicken Curry (Gluten Free)

Served with chips or boiled rice

Choice of potatoes included in the main course Mashed, baby boiled, homemade chips or Boiled Rice

# Alcoholic Beverages

Draught Beers Small Large

Dorada

Bottled Beers Alcohol free

Dorada Red

Dorada Black

San Miguel

GF Gluten Free

GF Coronita

Heineken

Budweiser

**Becks** 

Stella

Guinness (can)

Boddington Bitter

John Smiths Bitter

Magners Cider (Large Bottle)

Strongbow Cider GF

Kopparberg wild berry also Mixed fruit

SPIRITS FROM

# Wine list

**White** Glass Bottle

CV de Campo Viejo (**Ríoja**) (dry)
Vina Sol Torres (dry)
San Valentín Torres (Medium)
Nebla Verdejo Rueda (Semí Sweet)

Prosecco Prosecco Ice

#### Rose

CV de Campo Vieje Rose (**Ríoja)** Mateus Rose De Casta Torres

#### Red

CV de Campo Viejo Cza **(Ríoja)** Alcorta Cza (Ríoja) Dominio de Campo Viejo Reserve **(Ríoja)** Sangre de Toro (Torres) Dolmo Roble (Ríbera del Duero)

#### Cava

Codorníu Benjamín (Dry)

Cristalind Jaume (Semi Sweet)

Spirits from
Smirnoff ice
Bacardi breezers various flavours
Tonic water
Ginger Ale
Jug of Sangria

# Beverages and soft drinks

Our coffee is the finest Italian Coffee

Cup of coffee

Decaffeinated

Cappuccino

Espresso

Latte

Leche Leche Grande

Barraquíto

Calypso coffee

Irísh coffee (Jameson Whísky)

Caramel latte

Vanílla Latte

Nescafé (mug)

Pot of tea for one

Cadbury's Hot Chocolate

Please ask if you would like Squirty cream on top

Bottled water Still

Bottled water Sparkling

Coke

Coke Light

Fanta Orange

Fanta Lemon

Spríte

Appletiser

Ginger Ale

Tonic Water

Irn Bru / Dr Pepper

**Pasta dish of the day** (can be Gluten Free) A different pasta dish every day, made freshly To order served with garlic bread

Half roasted chicken (also available Gluten Free) Slow roasted chicken served with homemade Chips and salad

Gourmet Burger 100% Irísh angus beef Veggíe/Vegan burger also avaílable

Irish Black Angus beef burger (200grms), served in a roll on a bed of lettuce stacked with bacon, cheese, onion rings, BBQ sauce, served with chips & salad

#### Chicken Burger

Chicken breast fried in breadcrumbs served in a roll With mayo & lettuce served with chips & salad

Choice of potatoes included in the main course Mashed, baby boiled, homemade chips or Rice

Salads

All salads are locally sourced and freshly made to order, served with Homemade Coleslaw

Ploughman's

Corned Beef

GF Cheese or Ham

GF Cheese & Ham

GF Chicken (sliced breast)

GF Chicken and bacon mayo

GF Coronation chicken

GF Prawn with Rosemarie dressing

GF Tuna & sweet corn

**GF** pan fried fresh salmon fillet Homemade quiche

All served with a slice of buttered bread

See our board for our delicious homemade deserts

# English Jacket Potatoes

#### Served with a salad garnish

Butter

Grated cheese

Cheese & onion

Grated cheese & Coleslaw

Baked Beans

Grated cheese & Beans

Baked beans & Coleslaw

Chicken & Bacon mayo

Coronation Chicken

Chicken in a sweet chilli sauce

Chicken in BBQ sauce

Prawn & Rosemarie dressing

Tuna mayonnaise

Homemade Bolognaise mince (Vegetarian available)

Homemade Beef chilli mince (Vegetarian available)

Homemade chicken curry

Most options are Gluten Free, please ask