

SET SUNDAY LUNCH MENU

Available Sundays 12 – 7pm

1 Course £10.95 | 2 Courses £14.95 | 3 Courses £18.95

STARTERS

Homemade Soup of the Day (v)
Sliced Granary Bread

Asparagus & Poached Egg (v)
Hollandaise Sauce

Sweet Chilli & Peanut Butter Glazed Prawns
Avocado Salad

Homecured Salmon & Dill Gravlax
Fennel & Celeriac Remoulade, Granary Croûtons

Smoked Duck & Orange Salad
Fennel & Radish Salad, Granary Croutons

Deep-Fried Sesame Chicken Wings
Baby Gem, Soured Cream, Sweet Chilli Sauce

MAINS

Roast Sirloin of Beef
Roast & Mash Potatoes, Seasonal Vegetables,
Yorkshire Pudding, Gravy

Roast Loin of Pork
Roast & Mash Potatoes, Seasonal Vegetables,
Yorkshire Pudding, Gravy

Pan-Fried Chicken Breast
Roast & Mash Potatoes, Seasonal Vegetables,
Yorkshire Pudding, Gravy

Slow Roasted Lamb Shank
Seasonal Veg, Sprouting Broccoli,
Crushed New Potatoes

The Grantham Steak Burger
Seeded Bun, Cheese, Bacon,
Skinny Fries, Salad

Pan-Fried Hake Fillet
Asparagus, Green Beans,
Minted New Potato Cakes, Béarnaise Sauce

Beer Battered Haddock & Chips
Mushy Peas, Tartare Sauce

Steak & Ale Pie
Shortcrust Pastry, Mash, Gravy
Seasonal Veg

Wild Mushroom & Spinach Lasagne (v)
Mixed Leaf Salad, Truffle Oil, Basil Pesto

DESSERTS

Rhubarb Crumble (v)
Vanilla Ice Cream or Custard

Cherry, Apple & Cinnamon Strudel (v)
Crème Anglaise or Vanilla Ice Cream

Sticky Toffee Pudding (v)
Butterscotch Sauce, Vanilla Ice Cream

Kiwi & Strawberry Trifle (v)
Fresh Fruit, Whipped Cream,
Custard, Berry Coulis

Churros (v)
Chocolate & Berry Dipping Sauces

Chocolate & Peanut Butter Tart (v)
Rum & Raisin Ice Cream

Grantham Cheese Selection of Local Cheeses - £3 Supplement
Celery, Grapes, Biscuits

Please ask staff for our selection of teas & coffees

(V) Suitable for Vegetarians

Most of our dishes can be adapted for those with allergies. Please ask staff for our 'Allergen Guide'.