

Petwood

WHILE YOU WAIT...

Marinated Olive Mix (GF & VE)	£4.50
<i>sulphites</i>	
Artisan Bread Selection (DF on request)	£6.95
Olive Oil, Butter	
<i>gluten, dairy, egg, sulphites</i>	
Smoked Almonds (VE & GF on request)	£4.50
<i>nuts</i>	

STARTERS

Soup Of The Season (GF & DF on request)	£7.95
Crusty Bread, Butter. Ask your Server for Todays Soup and Allergens	
Asparagus, Feta & Red Onion Tart	£8.45
Cherry Tomato Gel, Watercress	
<i>gluten, celery, dairy, egg, mustard, sulphites</i>	
Pan Roast Salmon Fillet (GF & DF)	£9.45
Crab & Dill Salad	
<i>crustaceans, fish</i>	
Cured Ham (GF)	£9.45
Crispy Egg, Grain Mustard Dressing	
<i>dairy, egg, mustard, sulphites</i>	
Spiced Tempura King Prawns (GF)	£11.45
Red Onion & Tumeric Khichdi, Herb Chutney	
<i>celery, egg, crustaceans, dairy, mustard</i>	
Sous Vide Chicken Terrine (GF)	£8.95
Pickled Girolles, Tarragon Mayonnaise, Italian Herb Vinaigrette	
<i>celery, egg, mustard, sulphites</i>	
Chestnut Mushroom & Miso Risotto (GF & VE)	£9.45
Green Peas, Spring Onion	
<i>soya, sulphites</i>	

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M A I N S

Marinated Lamb Rump (GF & DF) Pine Nut & Wild Garlic Crust, Spinach Gnocchi, Charred Stem, Lamb Jus <i>celery, egg, sulphites, mustard, sesame, soya</i>	£29.95
Spring Pork Tenderloin (GF) Prosciutto, Goats Cheese, Roasted New Potatoes, Seasonal Vegetables, Light Jus <i>celery, egg, dairy, sulphites, mustard, sesame, soya</i>	£19.45
Lemon & Basil Chicken Roulade (GF & DF) Buttered Spring Greens, Parmenter Potatoes, Plum Tomato Coulis <i>celery, sulphites</i>	£18.45
Roasted Cod Loin (GF & DF) Asparagus, Artichoke Risotto <i>fish, sulphites</i>	£21.95
Lightly Crumbed Plaice Fillets (GF) Warm Butter Tartar, Pea Gel, Crisp Potato Sticks <i>egg, fish, dairy, mustard, sulphites</i>	£18.95
Asparagus & Lemon Tagliatelle (VE) Truffle & Wild Garlic Butter, Chive Powder <i>gluten, celery, mustard, soya, sulphites</i>	£17.95

Sides - All £4.50

Rosemary Salted Fries (GF & VE)
Salted Hand Cut Chips (GF & VE)
House Salad, Honey & Mustard Dressing (GF & DF)
Seasonal Vegetables (GF & VE)
Onion Rings (GF & VE)

T H E G R I L L

8oz Sirloin Steak (GF & DF) <i>celery, sulphites</i> Or	£29.95	Sauces - All £4.00 <i>Pink Peppercorn (GF)</i> <i>Blue Cheese (GF)</i> <i>Diane</i>
6oz Tuna Loin Steak (GF & DF) <i>celery, fish, sulphites</i> Served with Beef Dripping Chips, Onion Rings, Mushroom Salsa, Grilled Tomato	£19.95	

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DESSERTS

Liquorice Panna Cotta (GF) £7.45
Rhubard, Parkin Crumb
dairy, soya, egg

Gooseberry & Elderflower Granola Crumb (GF) £7.95
Creme Anglais
egg, dairy

Key Lime Pavlova (GF) £7.95
Coconut
egg, dairy, sulphites, sesame

Raspberry Gin & Lemonade Cheesecake £8.95
gluten, dairy, soya, sulphites

Chocolate Pudding (GF & VE) £7.95
Caramel Syrup
soya

Add a Scoop of Ice Cream to Any Dessert for £1.50

Lincolnshire Cheese Platter £15.00
A Selection of Lincolnshire Cheeses, Seasonal Chutney, Iced Celery & Grapes,
Smoked Almonds, Local Plum Loaf, Artisan Biscuits & Flavoured Butter
celery, gluten, egg, dairy, nuts, sesame, soya, sulphites

A Selection Local of Ice Creams & Sorbets (GF) 2 Scoops £5.50
With a Chocolate Cigar (Ask Your Server For Today's Flavours) 3 Scoops £7.00
gluten, egg, dairy, nuts, soya

Hot Drinks

<i>Black Americano</i>	£3.00
<i>White Americano</i>	£3.00
<i>Espresso</i>	£3.00
<i>Latte</i>	£3.40
<i>Flat White</i>	£3.40
<i>Cappuccino</i>	£3.40
<i>Hot Chocolate</i>	£3.40
<i>Mocha</i>	£3.50
<i>Pot of Tea</i>	£3.00
<i>Pot of Herbal Tea</i>	£3.00

After Dinner Treats

<i>Cockburns Ruby Port</i>	£4.00
<i>Liqueur Coffee</i>	£7.00
<i>Château du Juge Dessert Wine</i>	£18.95

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CLASSICS MENU

Pie of the Day <i>With a Choice of Creamed Potato or Salted Hand Cut Chips, Peas, and Gravy. Please ask a Member of the Team for Today's Pie.</i>	£16.95
Local Ale Battered Fish and Chips <i>Battered in Local Ale, Laid on Top of a Bed of Salted Hand Cut Chips, Crushed Peas, Smoked Tartare Sauce and a Burnt Lemon Wedge. A Smaller Option is Available for £13.95</i>	£16.95
Breaded Cod Bite Scampi <i>Salted Hand Cut Chips, Crushed Peas, Smoked Tartare Sauce and a Lemon Wedge.</i>	£16.95
Curry of the Day <i>Served with Rice, Naan Bread & Mango Chutney. Please ask your a Member of the Team for Today's Curry.</i>	£15.95
Village-Sourced Lincolnshire Sausage <i>Creamed Potato, Garden Peas, Red Wine Sauce and Sweet Balsamic Caramelised Onions (GF available on Request)</i>	£15.95
Caesar Salad <i>Cos Lettuce topped with Bacon, Croutons, Anchovies, Parmesan and Caesar Dressing (GF Available on Request). Add Chicken £2.95</i>	£12.95
Lincolnshire Ploughmans <i>A Selection of Classic Lincolnshire Chine, Haslet, Pork Pie, Lincolnshire Poacher Cheese, Pickles, Warm New Potatoes, Lettuce, Sourdough Bread and Butter</i>	£19.50
Petwood House Burger <i>6oz Beef Burger with Cote Hill Blue Cheese, Pickled Red Onion, Mayonnaise, Gem Lettuce, Beef Tomato, Toasted Brioche Bun, Rosemary Salted Fries and Coleslaw (GF and DF Available on Request). Why not make it Breadless and Swap the Brioche for Romaine Lettuce?</i>	£16.95
Grilled 10oz Gammon Steak <i>A Brace of Fried Hen's Eggs, Salted Thick Cut Chips and Garden Peas (GF Available on Request).</i>	£18.95
Pan-Fried Flat Iron Steak <i>Sauteed Mushrooms, Grilled Tomato, Salted Hand Cut Chips, and a Peppercorn Sauce.</i>	£20.95
Garden Burger (VE) <i>Locally Produced Vegan Patty, Vegan Cheese, Pickled Red Onion, Mayonnaise, Gem Lettuce, Beef Tomato, Toasted Brioche Bun, Rosemary Salted Fries (GF Available on Request).</i>	£15.95
Prawn and Smoked Salmon Platter <i>Gem Lettuce Boats, Marie Rose Sauce, Paprika and Buttered Sourdough Bread (DF) (GF Available on Request).</i>	£15.95
Orzo, Grilled Vegetable & Marinated Tofu Salad (VE) <i>With Toasted Pine Nuts</i>	£12.95