



W H I L E Y O U W A I T . . .

Marinated Olive Mix (GF & VE) £4.50

sulphites

Warm Bread Selection (DF on request) £6.95

Olive Oil, Butter

gluten, dairy, egg, sulphites

Hummus & Tortilla Chips £5.50

sesame

S T A R T E R S

Soup of The Season (GF & DF on request)

Crusty Bread, Butter. Ask your Server for Today's Soup and Allergens

Wild Mushroom Ravioli (VE)

Pickled Chestnut Mushrooms, Red Vein Sorrel

gluten, sulphites, celery

Haddock & Clam Chowder (GF)

Boiled Egg

dairy, egg, fish, crustaceans, sulphites, celery

Mustard Panna Cotta (GF)

Heritage Beetroot, Goats Cheese Crumble

dairy, sulphites, mustard

Mixed Game Terrine (DF)

Sweetcorn Pickle, Sourdough Croute

gluten, sulphites, celery, mustard

Quails Egg & Black Pudding Scotch Eggs

£1.00

Black Garlic Ketchup

gluten, dairy, eggs, sulphites, celery, mustard

Supplement

Fillet of Chalk Stream Trout

Soy Noodle Salad, Sesame & Wasabi Crumble

gluten, dairy, eggs, fish, sesame, soya



MAINS

Braised Duck Leg (GF & DF)

Crispy Sweet Potato Fondant, Red Cabbage, White Bean Puree, Fig Sauce
sulphites, celery

Beef Bourguignon (DF)

Boulangerie Potato, Truffle Dumpling
gluten, sulphites, celery

Chicken Cordon Bleu (GF)

Buttered Mash, Fine Beans, Mushroom Cream Sauce
dairy, eggs, sulphites, celery

Lightly Smoked Cod Loin Steak (GF)

Butter Bean Curry
dairy, fish, mustard

£3.00
Supplement

Baked Cauliflower Wellington (V)

Garlic & Rosemary Roasted Baby Potatoes, Herb Sauce
gluten, dairy, eggs, sulphites, celery

Butternut Squash & Sweet Potato Tagine (VE)

Cous Cous
gluten, sulphites

Grilled Red Snapper (GF & DF)

Sweet & Sour Vegetables, Jasmine Rice
fish, sulphites, celery, mustard

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)

THE GRILL

8oz Sirloin Steak (GF & DF)

sulphites

Or

6oz Swordfish Steak (GF & DF)

fish, sulphites

Grilled Vine Cherry Tomatoes, Mushroom, Garlic & Parsley Salsa, Salted Hand Cut Chips, Onion Rings

£5.00

Supplement

Sauces - All £4.00

Pink Peppercorn (GF)

Blue Cheese (GF)

Garlic & Herb Butter (GF)



D E S S E R T S

Toffee Apple Frangipane Tart (VE)

Vanilla Custard

gluten, nuts, soya

Pumpkin Spiced Brulee (GF)

Sugar Crust, Ginger Biscuit

dairy, egg

Blackberry Fool (GF)

Hazelnut Crumble

dairy, nuts

Salted Caramel Cheesecake

Biscoff Sauce

gluten, dairy, eggs, soya

Chocolate Fondant

Clotted Cream

gluten, dairy, eggs, soya

£2.00

Supplement

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

Lincolnshire Cheese Platter

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

£5.00

Supplement

A Selection of Local Ice Creams & Sorbets (GF)

With a Chocolate Cigar (Ask Your Server For Today's Flavours)

gluten, egg, dairy, nuts, soya

Hot Drinks

<i>Black Americano</i>	£3.20
<i>White Americano</i>	£3.20
<i>Espresso</i>	£3.20
<i>Latte</i>	£3.50
<i>Flat White</i>	£3.50
<i>Cappuccino</i>	£3.50
<i>Hot Chocolate</i>	£3.50
<i>Mocha</i>	£3.50
<i>Pot of Tea</i>	£3.20
<i>Pot of Herbal Tea</i>	£3.20

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



CLASSICS MENU

Pie of the Day

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.

Battered Grimsby Haddock

*Laid on Top of a Bed of Salted Hand Cut Chips, Mushy Peas, Tartar Sauce and a Lemon Wedge.
A Smaller Option is Available for £14.95*

Breaded Fishcake

Salted Hand Cut Chips and Hollandaise Sauce

Curry of the Day

Served with Rice, Naan Bread & Mango Chutney. Please ask your a Member of the Team for Today's Curry.

Lincolnshire Sausage

Creamed Potato, Garden Peas, Red Wine Sauce and Crispy Onions (GF available on Request)

Caesar Salad

*Cos Lettuce topped with Bacon, Croutons, Anchovies, Parmesan and Caesar Dressing
(GF Available on Request). Add Chicken £3.95*

Ham, Beef & Cheese Platter

A Selection of Roasted Ham, Beef Sirloin, Cheddar Cheese, Lettuce, Tomato, Cucumber, Coleslaw, Hot New Potatoes and Crusty Bread (GF Available on Request)

Petwood House Signature Burger

6oz 21 Day Himalayan Salt Dry Aged Beef Burger with Smoked Cheddar, House Burger Sauce, Lettuce, Tomato, Toasted Brioche Bun, Rosemary Salted Fries (GF and DF Available on Request).

Grilled 10oz Gammon Steak

A Brace of Fried Hen's Eggs, Salted Thick Cut Chips and Garden Peas (GF Available on Request).

Pan-Fried Rump Steak

Sauteed Mushrooms, Grilled Tomato, Salted Hand Cut Chips, and a Peppercorn Sauce.

Breadless Burger

6oz Beef Burger Topped with Smoked Cheddar, Onion Gravy, Chips & Onion Rings (GF)

Spicy Bean Burger (VE)

Spicy Bean Burger, Vegan Smoked Cheese, BBQ Pulled Jackfruit, House Burger Sauce, Lettuce, Tomato, Toasted Brioche Bun, Rosemary Salted Fries (GF Available on Request).

Prawn and Smoked Salmon Platter

*Gem Lettuce Boats, Marie Rose Sauce, Paprika and
Buttered Sourdough Bread (DF) (GF Available on Request).*

Mixed Bean, Roasted Vegetable & Avocado Salad (VE)

With Italian Herb Vinagrette (GF/DF)