

Petwood

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

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>	

S T A R T E R S

Soup Of The Season (GF & DF on request)
Crusty Bread, Butter. Ask your Server for Todays Soup and Allergens

Smoked Haddock, Bubble & Squeak Croquette (GF)
Poached Egg, Grain Mustard Sauce
sulphites, celery, dairy, egg, mustard, fish

Oxtail Ragu
Orzo, Parmesan, Parsley Oil
gluten, dairy, celery, mustard, sulphites

Crispy Pork Belly (DF)
Black Pudding, Celeriac Remoulade, Apple Puree
gluten, celery, egg, mustard, sulphites

Dill Cured Salmon (GF)
Textures of Beetroot, Creme Fraiche
celery, dairy, mustard, sulphites, fish

Raspberry Marinated Breast of Pigeon (GF & DF)
Fennel & Blackberry Salad, Balsamic Pearls
celery, mustard, sulphites

Whipped Feta (VE & GF)
Spiced Pear, Toasted Cashews, Black Garlic Pesto
nuts, sesame, soya, sulphites



MAINS

12 Hour Slow Braised Short Rib of Beef (GF & DF)

Smoked Garlic Potato Puree, Roasted Root Vegetables, Braising Stock

celery, soya, sulphites

Oven Roast Breast of Guinea Fowl (GF & DF)

Cranberry & Orange Force meat, Sage & Roasted Onion Risotto

celery, sulphites

Baked Halibut

Topped with Pistachio Crust, Saffron Fondant, Buttered Greens, Brandy Cream Sauce

celery, dairy, gluten, fish, sulphites, nuts, sesame, soya

£4.00

Supplement

Pan Roasted Venison Loin (GF)

Potato & Thyme Rosti, Broccoli & Stilton Puree, Sauteed Girolles, Game Jus

celery, egg, dairy, sulphites

Lobster & Gruyere "Mac n Cheese"

Garlic & Herb Crumb, Dressed Roquet & Orange Salad

gluten, crustaceans, dairy, sulphites

£4.00

Supplement

Roasted Winter Squash (VE)

Butter Bean, Tomato, Gnocchi

gluten, celery, mustard, soya, sulphites

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)

Beef Dripping Chips (GF & DF)

THE GRILL

8oz Sirloin Steak (GF & DF)

celery, sulphites

Or

6oz Tuna Loin Steak (GF & DF)

celery, fish, sulphites

Served with Beef Dripping Chips, Onion Rings, Mushroom Salsa, Grilled Tomato

£5.00

Supplement

Sauces - All £4.00

Pink Peppercorn (GF)

Blue Cheese (GF)

Diane



D E S S E R T S

Mulled Winter Fruits (GF)

Cinnamon Ice Cream

dairy, sulphites, egg

Matcha & Chestnut Tiramisu

Coffee Gel

gluten, egg, dairy

Chocolate Orange Delice (GF)

£2.00

Blood Orange Sorbet, Honeycomb

egg, dairy, soya

Supplement

Baked Irish Cream Cheesecake

Mint Chocolate Brittle

gluten, egg, dairy, soya, sulphites

Spiced Poached Pear Rice Pudding (VE & GF on request)

Sugar Crust, Ginger Biscuit

gluten

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

Lincolnshire Cheese Platter

£5.00

A Selection of Lincolnshire Cheeses, Seasonal Chutney, Iced Celery & Grapes,
Candied Walnuts, Local Plum Loaf, Artisan Biscuits & Flavoured Butter

celery, gluten, egg, dairy, nuts, sesame, soya, sulphites

Supplement

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

After Dinner Treats

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



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.

Local Ale Battered Fish and Chips

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

Breaded Cod Bite Scampi

Salted Hand Cut Chips, Crushed Peas, Smoked Tartare Sauce and a Lemon Wedge.

Curry of the Day

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

Village-Sourced Lincolnshire Sausage

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

Caesar Salad

Cos Lettuce topped with Bacon, Croutons, Anchovies, Parmesan and Caesar Dressing (GF Available on Request). Add Chicken £2.95

Lincolnshire Ploughmans

A Selection of Classic Lincolnshire Chine, Haslet, Pork Pie, Lincolnshire Poacher Cheese, Pickles, Warm New Potatoes, Lettuce, Sourdough Bread and Butter

Petwood House Burger

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?

Grilled 10oz Gammon Steak

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

Pan-Fried Flat Iron Steak

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

Garden Burger (VE)

Locally Produced Vegan Patty, Vegan Cheese, Pickled Red Onion, Mayonnaise, Gem Lettuce, Beef 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).

Orzo, Grilled Vegetable & Marinated Tofu Salad (VE)

With Toasted Pine Nuts