

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

Asparagus, Feta & Red Onion Tart

Cherry Tomato Gel, Watercress
gluten, celery, dairy, egg, mustard, sulphites

Pan Roast Salmon Fillet (GF & DF)

Crab & Dill Salad
crustaceans, fish

Cured Ham (GF)

Crispy Egg, Grain Mustard Dressing
dairy, egg, mustard, sulphites

Spiced Tempura King Prawns (GF)

Red Onion & Tumeric Khichdi, Herb Chutney
celery, egg, crustaceans, dairy, mustard

£2.00
Supplement

Sous Vide Chicken Terrine (GF)

Pickled Girolles, Tarragon Mayonnaise, Italian Herb Vinaigrette
celery, egg, mustard, sulphites

Chestnut Mushroom & Miso Risotto (GF & VE)

Green Peas, Spring Onion
soya, sulphites

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MAINS

Marinated Lamb Rump (GF & DF)

Pine Nut & Wild Garlic Crust, Spinach Gnocchi, Charred Stem, Lamb Jus
celery, egg, sulphites, mustard, sesame, soya

£4.00
Supplement

Spring Pork Tenderloin (GF)

Prosciutto, Goats Cheese, Roasted New Potatoes, Seasonal Vegetables, Light Jus
celery, egg, dairy, sulphites, mustard, sesame, soya

Lemon & Basil Chicken Roulade (GF & DF)

Buttered Spring Greens, Parmenter Potatoes, Plum Tomato Coulis
celery, sulphites

Roasted Cod Loin (GF & DF)

Asparagus, Artichoke Risotto
fish, sulphites

Lightly Crumbed Plaice Fillets (GF)

Warm Butter Tartar, Pea Gel, Crisp Potato Sticks
egg, fish, dairy, mustard, sulphites

Asparagus & Lemon Tagliatelle (VE)

Truffle & Wild Garlic Butter, Chive Powder
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)
Onion Rings (GF & VE)

THE GRILL

8oz Sirloin Steak (GF & DF)

celery, sulphites

£5.00

Supplement

Or

6oz Tuna Loin Steak (GF & DF)

celery, fish, sulphites

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

Sauces - All £4.00

Pink Peppercorn (GF)
Blue Cheese (GF)
Diane



D E S S E R T S

Liquorice Panna Cotta (GF)

Rhubard, Parkin Crumb

dairy, soya, egg

Gooseberry & Elderflower Granola Crumb (GF)

Creme Anglais

egg, dairy

Key Lime Pavlova (GF)

Coconut

egg, dairy, sulphites, sesame

Raspberry Gin & Lemonade Cheesecake

gluten, dairy, soya, sulphites

Chocolate Pudding (GF & VE)

Caramel Syrup

soya

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 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