

Petwood

WHILE YOU WAIT...

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

STARTERS

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

Goats Cheese Flat Bread (V)
Beetroot, Spring Onion, Hot Honey
gluten, dairy, sulphites

Garlic King Prawns (GF)
Compressed Cucumber, Avocado Mousse, Sour Cream
dairy, crustaceans, sulphites, mustard, sesame

Melon & Feta Salad (VE & GF)
Spiced Chickpeas, Mint Syrup

Crispy Scallops
Soy Coleslaw
gluten, molluscs, sulphites, sesame, soya

£3.00
Supplement

Confit Lamb Pierogi
Herb Butter, Pomegranate
gluten, dairy, sulphites, celery

Potted Ham (GF)
Peppered Pineapple, Grain Mustard Sauce
sulphites, celery, mustard

Retwood

M A I N S

Chilled Harissa Salmon (DF)

Moroccan Giant Cous Cous

gluten, nuts, fish, celery

Baked Duck Breast (GF)

Crushed New Potatoes, Fine Beans, Passion Fruit Sauce

dairy, sulphites, celery

Seafood Paella (GF)

Aromatic Rice, Seafood Stock, Fresh Seafood, Herbs

dairy, fish, crustaceans, molluscs, sulphites, celery

Supreme of Cornfed Chicken (GF)

Gnocchi, Creamed Wild Mushrooms, Baby Leeks

dairy, sulphites, celery

Seared Pork Loin Steak (GF)

Baked Peach, Buttery Mash, Roasted Courgetti, Light Jus

dairy, sulphites, celery

Celeriac Schnitzel (V & GF)

Brown Butter, Tomato & Caper Sauce

dairy, eggs, sulphites, celery

Caramelised Fennel Gnocchi (VE & GF)

Toasted Pine Nuts, Vegan Parmesan

sulphites, celery

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)

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

Petwood

DESSERTS

Chocolate Brownie (VE)

Caramelised Banana, Smoked Maple Ice-Cream

gluten, sulphites, soya

Apricot Brulee (GF)

Sugar Crust

dairy, egg

Tres Leche “Three Milk” Cake

Coconut Cream, Caramel Shard

gluten, egg, dairy

Strawberry & Clotted Cream Shortbread Cheesecake

Kiwi Gel

gluten, dairy, eggs, sulphites

Blueberry Tart (DF & GF on request)

Lemon Sorbet

gluten

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

Petwood

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

56oz 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)