

SUNDAY MENU



STARTERS

LA MANCHA-STYLE PATATAS BRAVAS (VG, GF) Spiced tomato & paprika brava sauce, aioli	7.50
CHARRED LEEK & POTATO SOUP (VG, GFO) Crispy leeks & warm herb focaccia	7.50
WHITEBAIT & TARTARE SAUCE Lemon & fresh watercress	7.95
CHILLI GARLIC PRAWN BRUSCHETTA (GFO) King prawns, chilli, garlic, olive oil & herb focaccia	9.50
CHICKEN LIVER & BRANDY PÂTÉ (GFO) Red onion chutney, cornichons & toasted sourdough	8.50

FISH & SEAFOOD

PAN-FRIED SEA BASS (GF) Fondant potato, pepperonata, charred lemon, caper & herb relish	19.95
BEER-BATTERED FISH & CHIPS Sustainable fish, mushy peas, tartare sauce & chips	18.95
BREADED WHOLETAIL SCAMPI Chips, tartare sauce, mushy peas & fresh lemon	16.95

MAINS

MUSHROOM, SPINACH & WHITE TRUFFLE PIE (VG) Confit shallot & thyme gravy, market vegetables & sautéed new potatoes	17.50
MOROCCAN SWEET POTATO & CHICKPEA TAGINE (VG) Pearl couscous, sumac-spiced almonds & coriander	15.95
LEMON & OREGANO CHICKEN GYROS Crumbled feta, stone-baked flatbread, tomato, pickled beetroot, red onion, minted cabbage, aioli & chips	18.95
STEAK & ALE PIE Bone marrow gravy, seasonal vegetables, chips or mash	17.95
CHAR-GRILLED 80z RIBEYE Herb salted chips, beer-battered onion rings, wilted spinach, wild mushroom & tomato fricassée (peppercorn or blue cheese sauce 3.00)	27.95

BURGERS

<i>Toasted bun, lettuce, tomato & gherkin, chipotle onion rings, herb slaw, herb salted chips</i> <i>N.B. Excluding Plant-Based Burger - See description</i>	
DRY-AGED LINCOLNSHIRE HELIBURGER 28-day aged beef, mature cheddar & dijon aioli <i>We're proud to contribute £1 from every Heliburger sold to support the Lincs & Notts Air Ambulance. Since 1994, they've flown over 28,500 life-saving missions, offering pre-hospital care in the East Midlands.</i>	17.95
GOURMET PLANT-BASED BURGER (VG) Plant-based patty, portobello mushroom, vegan cheese, dijon mayo, confit shallots, tomato relish & sautéed new potatoes	16.95

OUR ROASTS

AVAILABLE EVERY SUNDAY FROM NOON

TWO COURSE LUNCH FROM 26.95

Order any roast then add a starter or dessert

Yorkshire pudding, roasties, braised red cabbage, seasonal vegetables, mash, stuffing & rich gravy

GARLIC & THYME CHICKEN	19.50
PORK BELLY & CRACKLING	19.95
ROAST BRITISH BEEF	20.95
CASHEW, SQUASH & SAGE NUT ROAST (VG)	18.95
SLOW ROASTED LAMB SHANK	23.95

£4 Supplement incurred when ordered with our 2-course offer

SUNDAY SIDES

3 FOR £13

CREAMY CAULIFLOWER CHEESE (V)	5.95
THYME & SEA SALT ROAST POTATOES (V)	3.95
YORKSHIRE PUDDINGS & GRAVY	4.95
CARAMELISED SHALLOT & SAUSAGE MEAT STUFFING	4.95
MAPLE & MUSTARD GLAZED PIGS IN BLANKETS	5.95
RUSTIC CHIPS	4.50
CHEESY GARLIC CIABATTA (V)	6.50
BEER-BATTERED ONION RINGS	4.95
CREAMY MASH POTATOES (V)	4.50

Our food is prepared to order and may contain allergens or ingredients not listed on the menu.

Due to the nature of the food production environment and ongoing changes within our supply chain, we cannot guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.

DESSERTS

BISCOFF CHEESECAKE (VG) Vanilla ice cream & caramelised biscuit crumb	8.95
DOUBLE CHOCOLATE BROWNIE (V) Belgian chocolate sauce & pistachio ice cream	8.50
SALTED CARAMEL PROFITEROLES (V) Chocolate ganache & honeycomb crumb	8.95
APPLE & CINNAMON CRUMBLE (VG, GF) Apple compote & custard	7.95
STICKY TOFFEE PUDDING (V) Vanilla custard	8.50

Please see our website for a full allergen menu. Alternatively, ask a member of our team.

(V) = Vegetarian | (VG) = Vegan

(GFO) = Gluten Free Bread Available | (GF) = Gluten Free Dish



THE FERRY BOAT