

Starters/Lighter bites

Chef's homemade soup of the day with freshly baked bread & butter £4.95 (V)

Chicken liver pate, dressed salad, Cumberland sauce & baked crostini £5.95

Lincolnshire Ham Hock & baby leek terrine, Toft House chutney & dressed salad £5.95

Smoked salmon with dressed salad, brown bread & butter £7.50

Warmed Confit red onion & Colston basset stilton Tartlet with a walnut & balsamic dressed salad £5.95 (V)

Free range chicken & morel Mushroom terrine marbled with pistachio's, wrapped in smoked streaky bacon, served with balsamic dressed salad & baked honey crostinis £6.25 (GF)

Oven baked smoked haddock loin, topped with Welsh rarebit, served on a lemon & baby caper dressed salad £6.25 (GF)

Basket of freshly baked bread & butter £2.95



Homemade desserts

Traditional vanilla crème brulée with homemade shortbread biscuit £5.25

Winter berry Pavlova with Chantilly cream £5.25 (GF)

Old fashioned steamed sticky toffee pudding with butterscotch sauce & caramel ice cream £5.25

Warm Apple & Blackberry suet pudding with Rhubarb ice cream £5.25

Selection of English cheeses, biscuits, celery & grapes £6.50

Please also see our black board for daily specials

Coffee & tea

Teas

English breakfast blend £1.90

'Suki' Speciality tea's £2.05

Darjeeling earl grey, Peppermint leaves, Green tea,
Camomile flowers, Super fruit, Organic honey bush and rooibos.

Coffees

House blend pot of coffee with Belgium chocolate & cognac truffles £1.95

Nespresso Single shot espresso £1.75

Nespresso Americano £2.15

Nespresso Cappuccino £2.35

Nespresso Latte £2.35

Nespresso Decaffeinated also available

Main Course

Local Lincoln Red Beef, locally shot game & garden grown root vegetable casserole, finished with port & stout served with a stilton & thyme cobbler

£11.95

Pan fried & oven roasted herbed 'Barnsley (lamb) chop' with a redcurrant & rosemary jus £11.95 (GF)

Pan fried fillet of Sea Bream with a sun dried tomato, basil & black olive fondue

£12.95 (GF)

Local Grasmere fillet of pork, filled with handmade black pudding, wrapped in pancetta, oven baked & served with an apple, chestnut mushroom & cider

sauce £12.50

Tatin of Caramelised Leek's topped with Lincolnshire poacher cheese served with a chive butter sauce £10.95(V)

Local Lincoln Red steak, abbot ale & Kidney pie, topped with flaky pastry £11.95

All the above are served with seasonal local market vegetables & potato of the day or chipped potatoes

Pan fried Gressingham duck breast served over celeriac mashed potato with a blackberry puree & rosemary jus £12.95 (GF)

Swiss style Rösti topped with smoked chicken, spinach & forest mushrooms, oven baked with gruyere cheese £11.95 (GF)

Swiss style Rösti topped with sweet potato, spinach & forest mushrooms, oven baked with gruyere cheese £11.95 (V GF)

All the above are served with seasonal local market vegetables

Fillet of Shetland Salmon topped with a parmesan & parsley crust, oven baked & served over Cromer Crab linguini with a white wine veloute £12.95

Mediterranean vegetable lasagne with roasted garlic & sun dried tomatoes topped with basil & mozzarella served with dressed mixed leaf salad & chipped potatoes £11.95 (V)

Locally reared Toft's 'groovy farm' Aberdeen Angus Burger, with caramelised purple onion & Lincolnshire Poacher Cheddar in a freshly baked Ciabatta roll, with chipped potatoes & onion rings £11.95

Traditional old favourites

9oz sirloin steak cooked to your liking served Garni, au-poivre or with a wild mushroom & truffle sauce £15.95 (GF)

9oz Rib eye steak cooked to your liking served Garni, au-poivre or with a wild mushroom & truffle sauce £16.95 (GF)

All our steaks are served with chipped potatoes or 'potato of the day' & seasonal vegetables

Chicken curry, served with cardamom scented rice, poppadums, mango chutney & chipped potatoes, £11.95

If you would like your curry spicy please ask when ordering

Homemade Beef Lasagne with a dressed mixed leaf salad & chipped potatoes £10.95

Breaded Whole tail Scampi, garden peas & chipped potatoes £10.95

Beer battered fillet of Haddock, mushy peas & chipped potatoes £11.95

Side orders: £2.95 each

Chipped potatoes Seasonal vegetables Salad bowl Onion rings Au-poivre
sauce Wild mushroom & truffle sauce
Basket of freshly baked bread & butter

We use local home grown produce wherever possible in all of our dishes. GF means gluten free ,V means vegetarian. If you have any questions, allergies or special dietary requirements please speak to one of our team who will happily help.