

PETIT DELIGHT



Aperos

- Kir Royal 6
- Beekeeper Blood Orange Gin & Fever Tree Tonic 5.9
- Virgin Seedlip Grove 42 Gin & Tonic 5
- Negroni 6
- Virgin Pear Spritz 5

Snacks

- Homemade Bread & Flavoured Butter v 3
- Stornoway Black Pudding 3
- Maple Roasted Lincolnshire Sausages 3
- *Crispy Eggs v 3
- Pork Scratchings *gf* 3
- Our Marinated Olives *gf v ve* 3
- Balsamic Onions *gf v ve* 2.5

Starters

- *Chicken Liver Pate red onion chutney, toasted bread 7 EB
- *French Onion Soup Lincolnshire Poacher topped croustade 6.5 EB
- *Baked Camembert for one or two, onion chutney, toasted bread v 8 EB/12
- Smoked Haddock & Mustard Fishcake parsley mayonnaise, dill pickle 8 EB/ Main 17.5 served with poached egg & French fries
- *Caesar Salad breaded anchovies, parmesan crisps, pancetta, toasted croutons 7.5 / Main 17 with chicken
- Lincolnshire Cheese Tart Lincolnshire Poacher cheese, caramelised onion, chive cream v 8
- Pork Belly honey, beetroot, walnut crumb, pork jus *gf* 8.5
- Scallops in the Shell Massaman curry butter (**contains peanuts**), braised scallions, pickled raisins, seaweed *gf* 10
- Duck Leg Hash poached egg, our brown sauce *gf* 9
- *Beetroot & Goats Cheese honey, beetroot, goats cheese, walnuts, balsamic v 7

Mains

- *'Mixed grill - our way' (please allow 45 minutes) beef short rib, red wine & garlic sausage, bacon chop, fillet steak, confit duck leg, Stornoway black pudding, chorizo braised beans, truffle & parmesan chips, confit shallots, beef jus 35pp
- Beef & Chips slow cooked Lincolnshire beef, parsnip puree, kale, truffle & parmesan chips *gf* 20 EB
- Pan-Fried Chicken pearl barley risotto, pancetta, confit garlic, pearl shallots, carrot puree, glazed carrot, chicken skin 18 EB
- Fish Pie smoked haddock, salmon, king prawns, white wine, leeks, cream, petit pois, tarragon mash, seared scallops, kale 18 EB
- Pithivier celeriac, black garlic, Lincolnshire Poacher, onion puree, roasted new potatoes, kale v 16 EB
- *Duck Breast duck leg fritter, Jerusalem artichoke, kale, honey roast beetroot, celeriac terrine, blackberry jus 22
- Monkfish braised scallions, spinach, sautéed new potatoes, satay sauce, crushed peanuts *gf* 20
- Rib Eye Steak truffle & parmesan chips, thyme & garlic roasted field mushroom, slow roast tomato, confit shallot, beef jus *gf* 26
- *Petit Delight Burger beef patty in a brioche bun, mustard mayonnaise, Docks Beer rarebit, dirty French Fries, coleslaw 16
- Half Roast Butternut Squash tomato & lentil ragu, almond yoghurt, wild rice, rose harissa dressing v *gf* 16 EB
- *Mussels (1kg) French fries, homemade bread - *please ask your server for today's choice* 17

Sides all 3.9

- Skin-On Maris Piper Truffle & Parmesan Chips *gf*
- Buttered Seasonal Greens v *gf*
- Petit Pois a la Francaise *gf*
- Rocket & Pine Nut Salad v *gf*
- Sautéed New Potatoes *gf v*
- Kale, Almond Yoghurt, Rose Harissa v *gf*
- Glazed Carrots, Crispy Chicken Skin *gf*
- Celeriac Terrine v *gf*

Desserts all 6.5

- Large Choux Bun vanilla custard, coffee, chocolate v EB
- *Crème Brûlée chai shortbread biscuit v EB
- Classic Custard Tart nutmeg, Madagascan vanilla ice cream v EB
- Hazelnut Meringue chocolate ganache, sour cherry v *gf*
- Dark Chocolate Fondant (please allow 15 minutes) salted caramel centre, Madagascan vanilla ice cream v
- Baked Apple Pudding butterscotch, Madagascan vanilla ice cream v
- Sticky Toffee Pudding very sticky toffee sauce, candied pecan nuts, Madagascan vanilla ice cream v

Cheese Board selection of cheeses, frozen grapes, celery, fruit chutney, homemade bread, crackers, butter 10

Early Bird Offer
Book a table between 5pm and 6.30pm
Friday and Saturday evening and enjoy
2 courses for £22 or 3 courses for £28
Tables must be vacated 1 and half hours after
booking, only available for pre booked tables.
Dishes marked with EB are included in the deal

Tuesday – Thursday
between 5pm – 8pm
dishes marked with EB are
2 courses for £20 and 3 courses for £25