

# *The Best Side Restaurant Lunch Menu*

## **To Begin**

**Soup £4.95** (Please check regarding gluten free and vegetarian options)

Soup of the day served with homemade bread

**Mussels £6.25 (GFO)**

Guinness and stilton poached black shelled mussels, ciabatta for dunking

**Cod £5.95**

Beer battered cod goujons, homemade tartare sauce, leaves, lemon wedge

**Satay £5.95 (GF)**

Chicken satay skewers, leaves dressed with chilli and soy dressing

**Mushrooms £5.95 (GF) (V)**

Garlic and stilton baked field mushroom, wholegrain mustard dressed leaves, balsamic

**Olives £6.95 (V) (GFO)**

Mixed olives, feta cheese, olive tapenade, hummus and pesto, pitta bread, balsamic and olive oil, roasted garlic

## **Mains**

**Chicken £13.95 (GFO)**

Char marked chicken breast, smoked bacon, garlic and parmesan barley risotto, truffle oil

**Risotto £12.95 (V)**

Mushroom, spinach and feta cheese barley risotto, watercress, poached egg

**Fish 'n' chips: Jumbo £10.95 Mini £7.95**

Beer battered fish, mushy peas, pickled onion, home cut chips, lemon wedge and homemade tartare sauce

(Add bread and butter for £1.00 extra)

**Mr Boot's Pie £8.00**

Mr Boot's steak pie served with home cut chips or creamed potatoes, mushy peas and pan gravy

## **Burgers**

**Beef steak burger £9.75 (GFO)**

Homemade steak burger with red onion marmalade on toasted brioche bun, mayonnaise, gherkin, onion, tomato and salad leaf garnish, homemade coleslaw, home cut chips

Choice of mature cheddar, stilton or smoked cheese

Why not add bacon, onion rings or flat cap mushroom for only £1.50 extra

**Chicken Burger £9.75 (GFO)**

Char marked butterflied breast burger, chorizo and glazed mozzarella on toasted brioche bun, garlic mayonnaise, salad leaves, homemade coleslaw, home cut chips

**Mushroom Burger £9.75 (GFO) (V)**

Roasted field mushroom, breaded goats cheese Pattie with red onion marmalade and salad leaves on a toasted brioche bun, mayonnaise, homemade coleslaw, home cut chips

## **From the grill**

**Skewers £9.95 (GFO)**

A mixed salad of lettuce, cucumber, celery, tomatoes, red onion, olives, grapes, carrot and chunky croutons or rice  
Skewers are served with roasted pepper, onion, courgette and aubergine with a choice of:

Sweet chilli and hallumi

Cajun chicken and hallumi

**Steak Ciabatta £7.95**

Rump steak cooked to your liking, red onion marmalade, stilton and leaves on warm ciabatta served with coleslaw, leaves and home cut chips

**Chicken Ciabatta £6.95**

Barbecue chicken breast, bacon and cheddar on warm ciabatta served with coleslaw, leaves and home cut chips

**Bagel £5.95**

Smoked salmon, cream cheese and chives, watercress bagel served with coleslaw, leaves and home cut chips

## **Steaks (GFO)**

All our steaks come from our local suppliers and are 28 day dry aged steaks. When you order your steak we will cook it to your liking, served with dressed leaves, home cut chips or creamed potato, roasted vine tomatoes and mushrooms.

10oz Rump steak £16.95

8oz Sirloin steak £17.95

8oz Ribeye steak £18.95

(Prices may be subject to change. Other steaks available on request for advance bookings only)

Sauce: Pepper sauce, Stilton Sauce, Creamed garlic mushroom, Pan gravy (£1.95 extra each)

Steak extras:

Fried Egg: £1.00

Garlic Saute tiger prawns: £2.95

## **Mini mixed grill £15.95 (GFO)**

Char marked half rump steak, half gammon steak, sausage, home cut chips, fried egg, roasted tomato and mushrooms, leaves

## **Sandwiches All £4.95**

Unless otherwise stated, all our sandwiches are served on thick cut white, brown or gluten free bread, freshly prepared to your liking. All served with dressed leaves and seasoned crisps.

Ham salad with salad cream

Bacon, brie and red onion marmalade

Mature cheddar, red onion marmalade and rocket (V)

## **Sides**

### **All £2.95**

Sea salt and thyme home cut chips

Unsalted home cut chips

Mixed dressed salad (GF)

Sweet potato sea salt and thyme chips

Beer battered onion rings

Homemade coleslaw £1.95

Cheesy garlic ciabatta

Garlic ciabatta

### **To follow £5.95**

**Chocolate** (Please allow cooking time)

Dark chocolate fondant, malted ice cream, orange liquor poached berries, Caramalised sugar

**Lemon**

Lemon meringue tart, raspberry sorbet, lemon sherbet, winter berry coulis

**Apple** (Please allow cooking time)

Apple crumble pie, brandy ice cream, lemon cello syrup, lemon confit

**Toffee**

Mini sticky toffee pudding muffin, butterscotch sauce, vanilla pod ice cream, almond praline

**Cheese (GFO)**

Choice of 5 cheese from our selection of national cheeses with celery, frozen grapes, butter, festive chutney, crackers

Mature cheddar

Brie

Tuxford Blue stilton

Lincolnshire poacher

Wensleydale

Three cheese selection £6.95

Four cheese selection £7.95

Five cheese selection £8.95

**FOOD ALLERGIES AND INTOLERANCES**

If you are allergic or intolerant to any food or drink product please advise a member of our service team.

Pigeon may contain shot. Fish may contain small bones. Some dishes may contain traces of nuts so we cannot guarantee being nut free. Please note that some items may be subject to change. Please ask your server for details.

V denotes vegetarian. VO denotes vegetarian option. GF denotes gluten free. GFO denotes gluten free option.