

The Best Side Restaurant Lunch Menu

To Begin

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

Soup of the moment served with homemade bread

Mushrooms (GFO) (VO) £6.25

Smoked bacon and stilton creamed mushrooms topped with a herb crumb, ciabatta for dunking

Cheese (V) (GFO) £5.95

Coriander and lemon goats cheese mousse, sun blushed tomato pesto, balsamic roasted baby peppers, parmesan tuile, micro herb

Chicken £6.25

Chicken satay skewers, sticky chilli and ginger sauce, dressed leaves

Prawns £6.95

Poached tiger prawns in a sweet chilli cream, linguini, spinach, parmesan

Olives £6.95 (V) (GFO)

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

Mains

Chicken (GFO) £14.95

Pan seared chicken breast, sauté savoy cabbage, onion and chorizo, parmesan creamed potatoes, creamed garlic sauce

Haddock (GFO) £13.95

Smoked haddock, dill and asparagus parmesan risotto, truffle cream, poached egg, micro herb

Cheese (V) £12.95

Baked tomato and onion tart, goats cheese mouse, olive tapenade, sun dried tomato pesto dressing, herb oil

Fish 'n' chips: Jumbo £11.95 Mini £8.95

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

(Add bread and butter for £1.00 extra)

Burgers

Beef steak burger £9.95 (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 £9.95 (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 £9.95 (GFO) (V)

Roasted field mushroom, breaded goats cheese patti, onion marmalade, leaves on 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 chicken and halloumi

Cajun chicken and halloumi

Steak Ciabatta £8.95

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 £7.95

Barbecue chicken breast, bacon and cheddar on warm ciabatta 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

Saute garlic tiger prawns: £2.95

Mini mixed grill £16.95 (GFO)

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

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

Toffee

Warm sticky toffee pudding, maple butter, cinnamon ice cream, brandy snap, praline crumb

Cheesecake (GFO)

Deconstructed cheesecake: honey and biscuit crumb, vanilla cheesecake, vanilla fudge ice cream, toffee sauce, meringue, honeycomb

Creme Brûlée (GFO)

Vanilla creme brûlée, poached rhubarb, shortbread, mixed berry coulis

Chocolate (Please allow approximately 15 minutes cooking time)

Warm chocolate cookie dough, chocolate ice cream, chocolate shard

Cheese (GFO)

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

Mature cheddar

Brie

Tuxford Blue stilton

Wensleydale

Lincolnshire poacher

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. VE denotes vegan. VO denotes vegetarian option. GF denotes gluten free. GFO denotes gluten free option.

