

MAIN MENU

KEEPERS
BAR

FAIRWAYS
RESTAURANT

STARTERS

Soup of the day warm homemade bread	£6
Chicken liver & port parfait sourdough croutes - red onion jam - rocket salad	£7
Wild garlic mushrooms (V) toasted homemade loaf - garlic emulsion	£7
Prawn cocktail (GF) baby gem lettuce - Marie rose & brandy sauce - lemon	£7
Glazed goats cheese (V) toasted crumpet - tomato & honey jam - parsley oil	£6

MAINS

Beer battered Grimsby haddock double cooked chips - crushed peas - burnt lemon - tartare sauce	£14
Chicken & leek stroganoff (GF) steamed basmati rice	£15
Chargrilled pork chop (GF) champ mash - apple puree - tender stem broccoli - red wine jus	£16
Pan seared fillet of salmon (GF) dill & cucumber cous cous - vine tomato sauce	£16
Chick-pea & aubergine dhal (VG) steamed rice - homemade coconut flatbread	£14
Wild mushroom stroganoff (V) (GF) steamed basmati rice	£13

SPECIALS

Please ask your server for today's chef's specials

GRILLS & BURGERS

STEAKS

8oz rump (GF) double cooked chips - roast field mushroom - roast tomato - salad	£20
Gammon (GF) double cooked chips - garden peas - choice of egg or roast pineapple	£14

BURGERS

*all served on a toasted brioche bun with a side salad
(gluten free buns are available on request)*

The Texan beef 4oz beef burger - chilli mince - guacamole - lettuce - cheese sauce - tortilla chips	£15
The chicken burger panko breast - lettuce - tomato - homemade garlic mayo - house fries	£14
The Jack & Jill (VG) barbeque pulled jackfruit - lettuce - tomato - red onion - house fries	£14

SIDES

Tender stem broccoli	£3.50
House fries	£3.50
Chunky chips	£3.50
Salad	£3.50
Onion rings	£3.50
Green peppercorn sauce	£3.50
Garlic mushroom sauce	£3.50

DESSERTS

Vanilla rice pudding (V) (GF) homemade fruit jam	£7
Dark chocolate brownie (V) crème chantilly - chocolate shards	£7
Caramel roasted pineapple (VG) (GF) coconut mousse - fresh mint	£7
Lemon sponge (V) homemade crème Anglaise	£7
Cheese board (V) apple - grapes - homemade fruit chutney - crackers	£9

Yarde Farm ices & sorbets £2 per scoop

Choose from:

Ice-creams	Sorbets
vanilla	mango
strawberry	raspberry
double chocolate	blood orange
cookie dough	lemon
salted caramel	
black forest gateaux	

CHILDREN'S MENU

ages up to 11yrs

price includes a strawberry or chocolate ice-cream sundae

Battered chicken nuggets chips - baked beans	£10
Fish goujons chips - peas	£10
Mini cheese & tomato pizza chips - side salad	£10
Lincolnshire sausage mash - broccoli - gravy	£10

All our staff will be abiding by social distancing guidelines for both your safety and theirs. We thank you for your understanding and continued support.

All our meals are cooked fresh to order by our team of chefs, please bear this in mind during busy periods as waiting times may be increased.

All our food is prepared in an environment where nuts, gluten & other allergens are present. If you have a food allergy, please mention this to one of our team before ordering. We do offer gluten free alternatives on some dishes. Just check with a member of our team.

(V) - Vegetarian (VG) - Vegan (GF) Gluten Free

Did you know that we use local Lincolnshire suppliers where possible. This provides consistent, excellent quality and supports local businesses