Starters / Appetízers

vegí Meze (v)

£5.95

Grilled Halloumi, sliced Tomatoes, Black & Green Olives served with rustic toasted Bread & a Balsamic Dip Gluten, Diary Goats Milk

Chef's Homemade Soup of the Day

£4.50

served with a warm Roll & Butter

(Please check with your server for today's Soup of the Day & Allergens)
Gluten (gluten Free Rolls available on request)

Ardennes Pate

presented with toasted Farmhouse Bread & a home-made Chutney Gluten, Suplhur Dioxide, Milk, Nuts Trace

Prawn & Chorizo Stack (gf)

£6.50

£5.50

layers of Atlantic Prawns in a Sweet Chilli Mayonnaise with sliced Chorizo, served with mixed Leaf & Lemon

Crustaceans, Eggs, Soya

Sautéed Mushroom Bruschetta (V)

£5.95

button Mushrooms in a rich creamy Stilton & Spring Onion Sauce served on Garlic Bread
Gluten, Milk

Seafood combo

£5.95

Fílo wrapped Prawns, Golden Breaded Scampí & Beer Battered Cod Goujons, served with a Lemon & Dill Mayonnaíse Gluten, Crustaceans, Eggs, Físh, Lupín, Sulphur Dioxíde

ounge & restaurant

Please be patient during busy periods as all our food is freshly prepared and cooked to order

Main Courses

BBQ Chicken (gf)

£12.95

char-grilled Chicken Breast wrapped in Bacon & topped with BBQ Pulled Pork & Cheddar Cheese, served with homemade Coleslaw Diary, Sugars, Eggs, Mustard

Stílton & Mushroom Chicken (gf)

£11.50

fresh Chicken Breast finished with a rich creamy Stilton & Mushroom Sauce

Dunham's Lincolnshire Sausages (Gluten Free Sausages also available) £9.95 Lincolnshire Sausage's grilled & topped with a Cornish Orchards Cider & Onion jus Gluten, Sulphur Dioxide,

Char-grilled Home-made Beef Burger

£10.50

made of 100% British Beef, served in a toasted Brioche Bun with Lettuce, Tomato accompanied by a Red Onion Relish & homemade Coleslaw Gluten, Milk, Eggs, Lupin, Mustard, Dairy

Add any extras:-Mature Cheddar Cheese or Stilton Cheese £11.50
BBQ Pulled Pork £12.50

Slow Roasted Belly Pork (gf)

£10.95

presented in an Apple & Sage Sauce

Lamb Shank Cassoulet

£13.95

slow Braised Lamb Shank in a Red Wine & Tomato Sauce accompanied by Haricot Beans, Bacon, Onions & Sausage
Gluten, Sulphur Dioxide, Mustard, Soya

Wild Mushroom, Pea & Parmesan Risotto (v) (gf) served with Garlic Bread

£9.95

Gluten, Dairy, Sulphur Dioxide

Gnocchí with Spinach, Red Pepper & Tomato Sauce (V) £9.9

Red Peppers, Onions, Garlic & Gnocchi cooked in a Tomato Sauce & finished with fresh locally sourced Spinach
Gluten, Dairy

Halloumí & Red Pepper Burger (V)

£9.95

lightly toasted Brioche Bun with grilled Halloumi & Red Pepper, served with a Sweet Chilli Mayo & Home-made Coleslaw Gluten, Eggs, Mustard, Dairy (Goats Milk)

From the Grill

100z Sírloín Steak	£16.95
100z Ríbeye Steak	£16.95
120z Rump Steak	£13.95
802 Fillet Steak	£22.95

Add any extras:- Surf & Turf with a choice of Golden Breaded Scampi or Pan-fried Prawns in Butter with any Steak for £2.95

Crustaceans, Dairy, Gluten

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Creamy Peppercorn Sauce / Díane Sauce / Port & Stílton Sauce Red Wine & Mushroom Sauce £2.95 each

Dairy, Sulphur Dioxide, Mustard, Milk

120z Grilled Gammon Steak

£12.95

with a Choice of Fried Free-Ranged Egg or Pineapple Ring (25p Extra for Both)

Eggs, Sulphur Dioxide, Gluten (Onion Rings)

60z Grilled Gammon Steak

£9.95

with a Choice of Free-Ranged Fried Egg or Pineapple Ring or Both (25p Extra for Both)

Eggs, Sulphur Dioxide, Gluten (Onion Rings)

Chef's Grill

£20.95

approximately 160z of meat (uncooked weight) consisting of Rump Steak, Gammon Steak, Chicken Breast, Belly Pork & a Lincolnshire Sausage, finished with a Free Ranged Fried Egg

Eggs, Gluten, Sulphur Díoxíde (Oníon Ríngs)

ounge & restaurant

All Steaks are cooked to your preference & all the above on the Grill Menu are all

served with Beer Battered Onions Rings, Grilled Tomato & Mushrooms & a Choice of Chips or Potato of the Day, Seasonal Vegetables or Salad

Fish Dishes

Grilled Fillet of Salmon (gf)

£13.95

served with a choice of Lemon & Tarragon Butter or Chilli, Ginger & Lime Sauce or a Red Pesto Sauce

Físh, Daíry, Mustard, Píne Nuts

Golden Breaded Scampí

£10.95

Whole-tail Breaded Scampi pieces presented with a Tar-tare Dip

Crustaceans, Gluten, Fish

Beer Battered Cod

£10.95

fresh Cod battered & deep-fried & served with Minted Mushy Peas Fish, Gluten, Sulphur Dioxide

Seabass Fillet (gf)

£12.95

served over Fine Beans, Peas & Spinach, complimented with a Red Pesto Sauce Fish, Pine Nuts, Dairy

Prawn & Scampi Salad

£11.95

fresh Prawns with a Marie-Rose Sauce & Golden Breaded Scampi, served with Coleslaw, a dressed Salad & New Potatoes
Crustaceans, Dairy, Gluten

All our Main Courses are served with a Choice of our Chef's Seasonal

vegetables or our

House Balsamic Dressed Salad

Hand-cut Chips or our Chef's Potato of the Day

Key to Symbols

(v) Suitable for Vegetarians

(vg) Suitable for Vegans

(gf) Gluten Free

Merriman's Ice-cream Sundaes & Desserts

Our Supplier for our Ice-cream are Dennett's Traditional Award-Winning Ice-cream, homemade to their own recipe since 1926

Knickerbocker Glory

Pineapple pieces with fresh Raspberries, Tutti-Fruitti & Vanilla Ice-cream, presented with Whipped Cream, Raspberry Sauce & a Wafer

Raspberry Eton Mess

Meringue pieces layered with Fresh Raspberries, Raspberry Pavlova Ice-cream, Raspberry Sauce, Whipped Cream ξ a Wafer

Lemon Meringue Sundae

Layers of Meringue, Lemon Sauce & Vanilla Ice-cream finished with Whipped Cream & a wafer

Banoffee Sundae

Toffee & Banana Ice-cream, Digestive Biscuits & Toffee Sauce, topped with Whipped Cream & a Wafer

Caramel Mochaccino Sundae

Chocolate Ice-cream, Coffee Ice-Cream, Chocolate Pieces & Caramel Sauce finished with Whipped Cream & a Wafer

Chocolate Mint Sundae

Chocolate & Mint Choc Chip Ice-cream with Chocolate Sauce, Whipped Cream & a Wafer

Homemade Sticky Toffee Pudding

with Toffee Sauce, accompanied by Hot Custard or Vanilla Ice-cream

Apple & Rhubarb Crumble

served with Dennett's Vanilla Ice-cream or Hot Custard

Lemon Manifesto

Zest Lemon freshness makes your mouth come alive with the buttery smoothness of the shortbread crust, presented with fresh pouring Cream or Ice-cream

Triple Chocolate Brownie

buttery Chocolate Chewy Brownie studded with Milk Chocolate kisses & chunks of bittersweet & Semi-Sweet Chocolate, served with Cream or Vanilla Ice-cream

Vanilla Pannacotta

presented with a Fruit Coulis & an all Butter Flapjack

All Sundaes & Desserts are priced at £4.95 each (unless otherwise stated)

Selection of Ice-cream & Sorbets

£4.25

3 Scoops of Ice-cream topped with a biscuit Wafer (Vanilla, Chocolate, Strawberry, Mint Choc Chip, Banana, Tutti-Fruitti or Coffee) Orange, Mango or Lemon Sorbet

Merriman's Cheeseboard

£7.95

A selection of Mature Cheese, Creamy Brie & Stilton served with Savoury Biscuits, Grapes & our Homemade Chutney

Please ask your server regarding any Gluten Intolerances you may have & we'll do our best to assist you

A Selection of Tea's & Coffee's



TORINO, ITALIA, 1895

Colombian Fresh Filter Coffee to Freshly ground Lavazza Coffee from £1.50

Special Liqueur Coffee, with a choice of
Courvoisier
Jameson's
Bacardi
Dark Rum
Grand Marnier
Cointreau
Baileys
Each topped with fresh whipped Cream
£4.25

Freshly Brewed English Tea from £1.50 or Tea for 2 for £2.00

Peppermint Tea

Earl Grey

Green & Lemon Tea

Fruit Teas

We accept all Major Credit & Debit Cards

All Prices are inclusive of Vat at 20%. This menu is subject to availability. We may occasionally sell out of some of the popular dishes. If we do, we'll do our very best to offer you the nearest alternative. Menu description may not list every individual ingredient. Guests that are concerned about any allergens in our food are welcome to ask a member of our Team for assistance when choosing their meal.

We hope you enjoy your meal with us today.

Some of our Local Suppliers include: East Lincolnshire Seafood, Carl Dunham's Butchers, J Hull Wholesales, South Lincs FFS, Small Beer (Lincoln) for our Beers & Wines & Mandy's Coffee

