

THE  
GREGORY  
PUB AND DINING ROOMS

MENU

## STARTERS

Home Made Soup of the Day £3.95

Duck Liver & Port Parfait, Red Onion Marmalade Toasted Homemade Bread £6.50

Oak Smoked Salmon, Pickled Cucumber, Saffron & Garlic Potato Salad £6.50

Salad of Goats Cheese, Char Grilled Aubergine, Pesto Dressing £5.95

The Gregory Cured Meat Platter (Parma ham, Bresaola & Chorizo) Served With Pickles & Marinated Fennel £7.95

Warm Salad of Roasted Woodpigeon with Beetroot & Pickled Walnuts £6.50

## MAIN COURSES

Grasmere Farm Lincolnshire Sausages with Mashed Potatoes and Onion Gravy £8.95

Roast Chicken Breast, Pot Roast Potato, Spring Cabbage, Thyme Jus £11.95

Roast Rump of Lincolnshire Lamb (served pink), Wilted Baby Spinach, Dauphinoise Potatoes £17.50

Pan Fried Fillet of Grey Mullet, Potato Gnocchi, Piquillio Pepper, Mussels and Salsa Verde £14.95

Pea, Mint & Spring Onion Risotto Shaved Parmesan, Rocket Salad £11.50

10 oz Sirloin Steak £16.50

8oz Rib Eye £13.95

Our Steaks are Matured for 21 Days and Served with House Chips, Garlic Mushroom & Grilled Tomatoes

Selection of Olives and Tomatoes £4.95

## LUNCH MENU

- Home Made Soup of the Day £3.95  
Duck Liver & Port Parfait, Spiced Apricot Chutney £6.50  
Toasted Goats Cheese Salad, Char Grilled Aubergine, Pesto Dressing £5.50/9.50  
Oak Smoked Salmon, Saffron and Garlic Potato Salad, Capers and Lemon £6.50  
Vine Tomato and Mozzarella Salad with Basil £5.50  
Lincolnshire Pork Sausages with Creamed Potatoes, Onion and Red Wine Gravy  
£8.95  
Cottage Pie with Buttered Garden Peas £7.50  
Char Grilled 8oz Rib Eye with House Chips, Grilled Field Mushroom and Tomato  
£13.50  
Potato Gnocchi with Garden Peas, Roasted Artichokes, Baby Spinach and Shaved  
Parmesan £9.95  
Beer Battered Haddock Minted Mushy Peas, House Chips and Chunky Tartar Sauce  
£10.50

Filled Ciabatta Rolls or Sliced Granary - all served with French Fries and Salad:

- Honey Roast Ham and Pommery Grain Mustard £5.25  
Lincolnshire Poacher and Chutney £5.50  
Roast Beef with Chilli and Rocket £5.95  
Smoked Salmon and Pickled Cucumber £ 6.25

## EXTRAS

- House Chips with Sweet Chilli Dip £2.95  
Seasonal Vegetables £1.50  
Mixed Salad £1.95  
Selection of Olives and Sun Blushed Tomatoes £4.95

## SUNDAY LUNCH MENU

2 COURSES £15.95

3 COURSES £18.95

Cream of Mushroom Soup

Crispy Smoked Salmon & Leek Fishcakes

Duck Liver and Port Pate, Red Onion Chutney, Toasted Bloomer

Plum Tomato and Mozzarella Salad, Pesto Dressing, Aged Balsamic

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Roast Sirloin of Beef (Served Pink), Yorkshire pudding, Roast Potatoes and Red  
Wine Gravy

Seared Salmon, Sautéed New Potatoes Mint Butter Sauce

Confit Gressingham Duck Leg with Leek Mash, Port Jus

Potato Gnocchi, Marinated Artichokes, Slow Dried Tomatoes, Shaved Parmesan

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Bramley Apple and Plum Crumble, Vanilla Custard

Warm Lemon Ricotta Sponge, Raspberry Sorbet

Chocolate and Bailey's Mousse

Cornish Brie, Grapes and Biscuits

## DESSERTS

Fresh Berry Pavlova Chantilly Cream £4.95  
Warm Chocolate Pudding, Maple and Walnut Ice Cream £5.00  
Prune and Almond Tart, Pistachio Ice Cream £4.95  
Sticky Toffee Pudding with Vanilla Ice Cream £4.95

Selection of British Cheeses £6.95  
Lincolnshire Poacher  
Colston Basset Stilton  
Somerset Brie

Taylor's Late Bottle Vintage Port 50ml £2.10

Muscat Beaumes De Venise, Rhone Valley Half Bottle £15.95  
50ml £2.95

## COFFEE AND TEA

Filter Coffee with Hot Milk and Refill £1.65  
Cappuccino £1.75  
Latte £1.75  
Single / Double Espresso £1.30/£2.50  
All our coffees are available in decaffeinated coffee  
English Breakfast Tea £1.10  
Earl Grey Tea £1.10  
A selection of Herbal and fruit Teas £1.10  
(Please ask your server)