



1 course £10 - 2 courses £13 - 3 courses £16

The Inn Tipple

Bucks Fizz £4

Appetisers

Marinated Olives £3

'Our' Ale Bread £3

Starters

Butternut Squash Soup – Freshly Cut Bread

Mediterranean Turkey Breast Kebabs

Tiger Prawns – Garlic Mayonnaise

'Our' Prawn Cocktail – Whiskey Marie Rose – Brown Bread 'n' Butter

The Roasts

Rare Roast Mustard Marinated Topside of Beef – Carrot & Swede Mash

6hr Braised White Wine Braised Rosemary & Thyme Lamb Shoulder – White Truffle Mash

Locally Sourced Cracked Pork Belly – Doreens Black Pudding – Apple Sauce

Served with Yorkshire Pudding - Seasonal Vegetables - Roast Potatoes - Gravy

Main Courses

Sweet Potato & Black Bean Chilli – Lime & Coriander Basmati Rice

Steak, Mushroom, & Guinness Short Crust Pie – Mashed Potato – Mushy Peas

Beer-battered Locally-Landed Haddock 'n' Hand Cut Chips - Mushy Peas - Tartar Sauce – Lemon

Little V.I.P

Breaded Chicken Goujons – Garden Peas – Hand Cut Chips £4.50

Breaded Fish Goujons – Garden Peas – Hand Cut Chips £4.50

Childs Roast Beef Dinner £6.50

Childs Roast Pork Dinner £6.50

Extras £3 each (unless stated)

Tenderstem Broccoli & Roasted Chantenay Carrots in Maple Syrup - Dripping Roast Potatoes - Braised Red Cabbage - Hand Cut Chips - Onion Rings - Yorkshire Pudding 50p

Puddings

Raspberry & White Chocolate Cheesecake

Treacle Tart – Pouring Cream

Vanilla Crème Brûlée – Hazelnut & Pistachio Biscotti

The Nancy Inn Cheeseboard

Lincolnshire Poacher - Barncliffe Brie - Yorkshire Blue - Fruit Loaf - Crackers – Apple & Sultana Chutney - Celery - Grapes £7.50



#WHATSYOURBEEF