

WOLDS WINE ESTATE

Light Bites

Soup of the Day (VeA)(GFA)

Warm Sourdough and Butter

Chicken Terrine (N)(GFA)

Watercress Aioli, Toasted Hazelnut Dressing

Pickled Shallots, Bitter Leaves

Scotch Egg

Tandoori Spiced Pulled Pork

Wolds BBQ Sauce, Golden Raisins

Wild Mushrooms on Toast(V)(VeA)

Creamed Wild Mushrooms, Chives, Vintage Lincolnshire

Poacher, Truffle Dressing, Sourdough Toast, Poached Hens Egg

Cured Salmon(GFA)

Wolds Cured Salmon, Horseradish Mousse, Apples, Grapes,
Chicory, Chive Oil

Masala Cauliflower(Ve)(GFA)

Butternut Squash Hummus, Hazelnut, Apples, Poached Raisins,
Tamarind Glaze

Deli Boards and Sharers

Continental Meat and Cheese Platter (GFA)

Sliced British Charcuterie, 3 English Cheeses, Warm Flatbreads, Sourdough Crisps

Wolds Pickles, Rocket Salad

Wolds Vegetarian Mezza Platter (V)(VeA)

Butternut Squash Hummus, Pea and Broadbean Falafel, Marinated Olives, Charred Halloumi

Warm Flatbreads, Pickles, Tomatoes, Buffalo Mozzarella, Rocket Salad

Melton Mowbray Ploughman's

Colston Bassett Stilton, Lincolnshire Poacher, Melton Pork Pie, Chicken Terrine

Potted Ham Hock, Grapes, Pickles, Red Onion Chutney, Toasted Sourdough, Wolds Piccalilli

Lunch Menu

Sandwiches

All Sandwiches are served with a pot of our own handcut crisps

Served on either Granary or White Bread unless Otherwise Stated

Bavette Steak (GFA)

Peppered 6oz Bavette, Sauerkraut, Russian Dressing, Oglesfield Cheese

Served in Toasted Sourdough

Ham Hock (GFA)

Warm Cider Glazed Ham Hock, Rocket, Pickled Shallots, Vintage Cheddar

Fish Finger (GFA)

Beer Battered Haddock Goujons, Shredded Gem, Tartare Sauce

Chicken Caesar (GFA) (VA)

Shredded Chicken, Gem Lettuce, Vintage Lincolnshire Poacher, Pancetta,
Caesar Dressing

Tomato Caprese (GFA)(V)(VeA)

Sliced Heirloom Tomatoes, Basil and Sunflower Seed Pesto, Buffalo
Mozzarella

Sourdough Rarebit (V)

Thick Sliced Sourdough Toast, 3 Cheese Rarebit, Red Onion Chutney add
ham

Side Dishes

Fries - Triple Cooked Chips - Side Salad

Truffle and Parmesan Fries - Onion Rings

Please inform your servers of any allergies or dietary requirements

(V) - Vegetarian (Ve) - Vegan

(GFA) - Gluten Free Adaptable (N) - Nuts

(VeA) - Vegan Adaptable (VA) - Vegetarian Adaptable

Main Courses

Pan Roast Chicken Supreme (GFA)

Potato Rosti, Garlic Butter Green Beans

Chicken Skin Crisp

Sauce Supreme

Pork Belly

48 Hour Pork Belly

Apple and Wolds Cider Sauce

Pearl Barley and Pancetta Risotto

Line Caught Haddock (GFA)

Beer Battered Haddock, Triple Cooked Chips

Chunky Tartare, Mushy Peas, Lemon Wedge

Pie of the Day

Buttered Mash Potato, Seasonal Greens

Wolds Red Wine Gravy

Derbyshire Rump Steak (GFA)

Triple Cooked Chips, Roasted Mushroom

Cherry Tomatoes, Peppercorn Sauce

Rocket and Poacher Salad

Wolds Burger (GFA)

6oz Steak Mince Patty, Pancetta, Vintage Cheddar

Baby Gem Lettuce, Gherkins, Tomato Chutney

Burger Sauce, Onion Rings

Pan Seared Cod – Cured Watermelon

Steak (Ve) Sushi Bowl (GFA)

Butternut Squash and Coriander Salad

Chilli and Lemongrass Dressing

Sushi Rice, Crispy Kale

Chicken Caesar Salad – Halloumi

Caesar Salad (V) (GFA)

Shredded Gem Lettuce, Pancetta,

Lincolnshire Poacher, Garlic Croutons

Anchovies, Caesar Dressing