

# Dambusters Inn

## Menu Choices – 21<sup>st</sup> April 2022

### Mains

Lincolnshire Sausages and Mash with Black Pudding, Creamed Savoy Cabbage, Crispy Onions and Gravy.

Grimsby Haddock with Hand-Cut Chips, Mushy Peas, Homemade Tartare Sauce and a Lemon Wedge.

Wild Mushroom, Leek and White Wine Fricassée with Penne Pasta, Toasted Pine Nuts and Cote Hill Blue\* Cheese.

*\*Cote Hill Blue Cheese from Cote Hill Farm, Osgodby, Market Rasen.*

### Dessert

Milk Chocolate and Peanut Torte with Caramel Sauce and Honeycomb Ice Cream.

Lemon Treacle Tart with Vanilla Ice Cream. Vanilla Panna Cotta with Raspberry Compôte and Fennel Seed Biscotti.

*[There may also be an option of a Fruit Salad – please advise us if you would prefer this]*