LUNCH

Served 12pm-3pm

Enjoy a light lunch with our tempting choices.

Soup and Sandwich

Soup of the day served alongside half of any sandwich.

Crispy Chick'n' Ciabatta 😯 565 kcal

Vegan fried Chick'n' with lettuce, tomato and mayo. 8.50

Any dish from our

lunch menu, plus

chips and a soft

drink for **12.00***

940

9.45

9.45

Add chips

Cajun Chicken Ciabatta 684 kcal

Spicy Cajun chicken, mayonnaise, crispy lettuce, juicy tomato and melted cheese in a toasted ciabatta.

BLT Ciabatta 714 kcal

Crispy bacon, lettuce and juicy tomato in a toasted ciabatta with mayonnaise.

Lincolnshire Sausage Ciabatta 611 kcal Lincolnshire sausages and sweet

caramelised onions in a toasted ciabatta. 8.40 Tuna and Cucumber Ciabatta 264 kool

Tuna and cucumber in a toasted ciabatta with zesty lemon mayonnaise, lettuce and tomato. 9.45

SHARERS

Cured Meat Board 582 kcal Serves 2-3 people

pickled red onion, olives, bread, with balsamic vinegar and olive oil for dipping.

Serves 2-3 people

Caramelised onion hummus, falafel, cucumber and mint yoghurt. Served with freshly baked ciabatta.

Lunch **STARTERS** Club

Get your meal off to a mouthwatering start.

Soup Of The Day 1 513 kcal

Ask your server for today's flavour of homemade soup served with fresh bread.

Axle Jack Buttermilk Chicken Rites 512 knot

Tender chicken breast marinated in buttermilk, topped with red chillies and spring onions, served with Axle Jack Glaze 8.50 and yoghurt dip.

8.50

MAINS Delicious dishes that have something for everyone.

15.65

GREAT

13.25

Prawn Cocktail 638 kcal

Mushroom and

rocket and truffle oil.

sauce A classic!

Truffle Risotto @ 509 kcal

Creamy risotto with chestnut and

Portabello mushrooms, topped with

Haddock and Chips 1,001 kcal

Hand-battered haddock and chunky

chips, served with peas and tartare

Cajun Chicken Linguine 1,011 kcal

mushrooms, spinach, chilli and cream.

Butter Chicken Curry 883 kcal

A mildly spiced tomato curry served

with fluffy rice and mini naan.

Linguine tossed with spicy shredded chicken,

Shredded lettuce topped with Atlantic prawns in a Marie Rose sauce. served with brown bread and lemon.

Homemade Scotch Egg 513 kcal

Coated with breadcrumbs and deep-fried until golden, served 6.00 with a curried mayonnaise.

> Vegetable Tempura **©** 403 kcal Seasonal vegetables in a crispy tempura batter with sweet chilli dipping sauce.

Garlic and Rosemary Pizza Ve 685 kcal

Piperdam Steak Pie 1,151 kcal

of potatoes and seasonal vegetables.

Sausage and Mash 726 kcal

Lincolnshire sausages served with

Axle Jack Belly Pork 944 kcal

Tender pork belly in an Axle Jack

kale and black pudding bon bon.

Sunday Roast

glaze with mashed potato, buttered

Ask us about our tasty Sunday

We Vegan option available

mashed potatoes, seasonal vegetables

Lincolnshire

and onion gravy.

Tender Scottish beef in a rich gravy inside a

shortcrust pastry case served with a choice

Garlic and Rosemary Pizza with Cheese V 980 kcal 7.50

Adults need around

2000 kcal

a day.

Macsween Haggis

Bon Bons 680 keal

735

13.65

10.50

16.25

1510

16.05

14.70

14.30

Served with a whisky and mustard mayo. 7.15

Goat's Cheese and Balsamic Onion Tart V 434 kcal

Freshly baked tart filled with slow-cooked balsamic onions and goat's cheese, with dressed salad leaves. 8.50

Mediterranean King Prawns 446 kcal

Baked in a tomato and herb sauce 9.00 with feta cheese

A choice of hand-stretched pizzas smothered in a delicious fresh tomato base and covered with a variety of tasty toppings.

Margherita V 1080 kcal

Spiced pepperoni, tomato

Spicy Vegetarian 😯 963 kcal

Prosciutto and Mushroom 1137 keal

and mozzarella.

PIZZAS

Mozzarella and fresh basil.

Pepperoni 1210 kcal and mozzarella. 15.25

Chilli and garlic roast vegetables on a tomato base with vegan cheese, red chillies and jalapeños. 14.70

Roasted mushrooms, prosciutto 15.75

King Prawn and Chilli 1212 kcal King prawns, red chillies

and mozzarella

17.30

13.65

A selection of Italian cured meats,

Mezze Sharing Board V 455 kcal

roasted aubergine dip, olives, feta cheese,

18.00

20.50

3.15

3.15

2.85

3.15

3.15

2.85

GRILL

Sizzling steaks and burgers brought to you straight from the grill.



Soz Sirloin Steak 896 kcal

Red Tractor prime sirloin steak, grilled the way you like it, served with chunky chips, roasted tomato and flat mushroom Add béarnaise sauce 166 keal

Add peppercorn sauce 171 kcal Add Axle Jack Glaze 84 kcal 80z Rump Steak 835 kcal

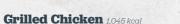


Red Tractor rump steak grilled to perfection, served with chunky chips, grilled tomato and mushroom.

Add béarnaise sauce 166 kcal Add peppercorn sauce 171 kcal Add Axle Jack Glaze 84 kgal

Axle Jack Salmon 663 kcal

Grilled salmon served with new potatoes and seasonal vegetables, with Axle Jack glaze. 20.50



Chargrilled chicken breast with lemon and thyme gravy, garlic fries, seasonal vegetables and aioli.

Chicken Balmoral 1,232 kcal

Chicken breast stuffed with Macsween haggis wrapped in bacon. Served with neeps and tatties and a whisky peppercorn cream sauce.

House Burger 1,119 kcal

A juicy, 100% British beefburger served in a tasty brioche bun with crispy lettuce, sliced beef tomato, burger sauce and chips.

17.00

Scottish Stack Burger 1,345 kcal

Beef burger topped with black pudding, Macsween haggis and red onion chutney in a toasted bun with lettuce and tomato. Served with chunky chips

Ultimate Bacon Cheeseburger 1,427 kcal

> Chargrilled beef burger topped with melted cheddar cheese, crispy bacon, caramelised onions, lettuce, beef tomato and burger sauce. Served with chips

Buttermilk Chicken Burger 1,333 kcal Fried chicken breast marinated in buttermilk-

with a seasoned crumb, topped with melted cheese and bacon in a toasted bun with garlic aioli, lettuce and tomato. Served with Cajun spiced chips and a yoghurt dip.

NEW for 2024

Try our deliciously moreish and sticky glaze made with our

Look out for the Axle Jack symbol smoky and sweet glaze.

SALADS

Our fresh salads are ideal for those wanting a lighter bite or if you're leaving room for dessert!

Caesar Salad 714 kcal

Crispy little gem lettuce, tomato and rustic garlic croutons, drizzled in a delicious Caesar dressing,	CREAT
opped with anchovies and Italian cheese shavings.	9.98
Add sliced chicken breast 259 kcal	3.18
Add poached salmon 168 kcal	4.20
The Soul Row A	10

	10
The Soul Bowl 🔞 401 kcal	
A colourful bowl of mixed beans, Tenderstem broccoli, roasted vegetables, giant cous cous,	GREAT
fresh spinach with a basil and lemon dressing.	9.95
Add sliced chicken breast 259 kcal	3.15
Add poached salmon 168 keal	4.20

7.70

6.60

DESSERTS

The perfect finish to every meal.

Chocolate and

Raspberry Crème Brûlée V 517 kcal Creamy chocolate custard set with raspberries,

with burnt sugar top and shortbread biscuits. 7.35 Sticky Toffee Pudding @ 728 kcal Served with dairy free vanilla ice cream. 7.15

Chocolate Brownie Sundae V 760 kcal

Warm brownie squares layered with chocolate ganache, ice cream and whipped cream. 7.35

Vanilla Cheesecake 517 kcal

An all-time favourite, served with freshly whipped cream. 7.90

Mango Cheesecake 1 397 kcal An indulgent treat, served with zingy mango sorbet.

Cranachan V 629kcal Traditional Scottish dessert of oats, cream, whisky

Spiced Pineapple and Coconut & 544 kcal

Spiced pineapple compote with coconut biscuit and lemon sorbet. This dish has been created by Mikey Clark, winner of Chef of The Year 2023. 7.00

SIDES

and raspberries

Chunky Chips & 404 kcal	3.70	
Onion Rings V 382 kcal	3.70	
Garlic Bread 😯 685 kcal	6.55	1
Millionaire Fries (7) 684 kcal With truffle oil, Italian cheese and garlic mayo.	7.35	
Side Salad 🚱 49 kcal	4.20	
Rocket, Tomato and Mozzarella 👽 313 kcal	6.30	
Creamy Mashed Potato V 499 kcal	4.20	
Tenderstem Broccoli & 128 kcal With lemon butter and chilli.	4.75	

If you have a food allergy, intolerance or coeliac disease, please speak to a team member about the ingredients in your food and drink before you order. Thank you.

- ROOM WITH A -Howeis Bar



