

where quality embraces food

Fortescue Arms

a place to meet, eat and drink

Nibbles

Artisan Breads 3.95 extra virgin olive oil & oak aged balsamic vinegar	Marinated Olives 3.95 with sun-dried tomatoes
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To Share

Fish Platter 11.95 cod, prawn & chorizo croquettes, cod goujons, whitebait, prawn cocktail with Marie rose, tartar sauce, lemon aioli & warm Artisan breads	Baked Camembert 11.95 plum & apple chutney and artisan breads for dipping
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Starters

Soup of the Day 4.95 served with warm ciabatta bread	Chilli Chicken Tenders 6.95 battered chicken fillets, tossed in sweet chilli & sesame glaze, on a dressed salad garnish
Creamy Garlic & Spinach Mushrooms 6.95 with toasted ciabatta sticks	Garlic Ciabatta Bread 3.25 > add cheese 0.75
Brushetta with Pesto 4.50 garlic bread & chopped tomato	Chicken Liver Pâté 6.50 dressed salad garnish & toasted Artisan breads
Black Pudding 7.25 sautéed with onions & mushrooms, on a bed of creamy peppercorn sauce	Halloumi Fries 7.25 in Panko breadcrumbs with spicy chipotle dip

Tapas

Individually priced or 3 dishes 14.00 or 5 dishes 22.00

Albondigas con Tomate 5.95 meatballs in paprika & tomato sauce	Croquetas de Gambas 5.95 prawn, chorizo & cod croquettes with aioli dip	Boquerones Fritos 6.25 deep fried anchovies with aioli dip
Calamares Fritos 7.25 fried squid with aioli dip	Pollo Andaluz 6.25 chicken pieces, peppers, courgettes, garlic, tomato, paprika & white wine	Paella Mixta 6.75 a traditional Spanish favourite, seafood, rice & spice
Mejillones con Chorizo 6.75 mussels with chorizo in a red wine & paprika sauce	Berenjenas con Miel 5.25 fried aubergines with honey	Gambas Pil Pil 7.25 sizzling tiger prawns in olive oil, roasted garlic, paprika, spices & chilli
Estofado 6.25 braised beef, vegetable & potato stew, in tomato & red wine	Patatas Bravas 5.25 diced fried potatoes topped with a spicy chilli & tomato sauce	Filete de Cerdo 6.25 pork fillet pieces in tomato & white wine sauce
Lagrimas de Pollo 5.95 breaded fried chicken strips, with soy, mustard & honey glaze		

Add, Cesta de Pan - mixed bread basket3.25
& Ensalada Mixta - Mixed side salad3.25

Mains

Beer Battered Cod 11.95 hand cut seasoned chips, mushy peas & tartare sauce	Panko Breaded Chicken Fillets 12.95 dressed salad garnish, hand cut seasoned chips, house slaw & honey barbecue sauce
Pork Fillet Medallions 13.95 wholegrain mustard sauce, garlic sautéed potatoes & seasonal vegetables	Lemon & Herb Crusted Salmon 15.95 pea & mint mash, whole green beans, roasted cherry vine tomatoes & lemon butter sauce
Chicken, Ham & Leek Pie 10.95 shortcrust pastry top, hand cut seasoned chips & seasonal vegetables	Pork Belly Ribs 13.95 meaty ribs in our own honey bbq sauce, hand cut seasoned chips, dressed salad garnish & house slaw
Steak, Mushroom & Ale Pie 10.95 hand cut seasoned chips & seasonal veg	Chicken Fajita Salad 12.95 fajita spiced chicken strips with sautéed mixed peppers & onions, roasted cherry vine tomatoes, fresh avocado & dressed mixed dressed salad leaves
Lamb & Spinach Curry 15.95 medium spiced curry with naan bread, basmati rice, mango chutney, yoghurt & mint dip	

Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order

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Grills

All beef steaks are served with roasted cherry vine tomatoes, hand cut seasoned chips & battered onion rings.

100z Sirloin Steak 19.95 a tender cut with a delicate flavour, recommended medium rare	Chorizo & Manchego Steak Burger 13.95 on a lightly toasted bun with salad & mayo, with house slaw & hand cut seasoned chips
100z Rump Steak 17.95 less tender, however, a great choice for those who value flavour, suggested cooked medium rare or medium	Hunters Chicken Burger 13.95 panko crumb coated chicken escalope, honey bbq sauce, bacon & melted cheese on a lightly toasted bun with salad and mayo, hand cut seasoned chips & house slaw
100z Gammon Steak & Fried Egg 13.95 hand cut seasoned chips & garden peas	

Steak Sauces, Rich Stilton, Classic Bearnaise or Peppercorn 2.95

Vegetarian

Roasted Beetroot & Warm Goats Cheese Salad 12.95 dressed mixed leaves, whole green beans, cucumber ribbons, pine nuts, roasted cherry vine tomatoes & balsamic glaze	Creamy Mushroom & Spinach Risotto 12.95 roasted cherry vine tomatoes
Sweet Potato, Aubergine & Chick Pea Curry 12.50 naan bread, white steamed rice & mango chutney	Portobello Mushroom & Halloumi Burger 12.95 on a lightly toasted bun with roasted red pepper, salad & pesto, hand cut seasoned chips & house slaw

Fixed Price Menu

two courses 10.95, three courses 13.95

served monday to friday 12pm - 2:30pm & 6pm - 9pm/saturday 12pm-2.30pm

Starters

- Creamy Garlic & Spinach Mushrooms**
with toasted ciabatta sticks
- Battered Chicken Tenders**
dressed salad garnish, sweet chilli & sesame glaze
- Garlic Bruschetta**
with fresh tomato & basil pesto
- Homemade Soup of the Day**
with warm ciabatta bread
- Chicken Liver Pâté**
with toasted wholemeal bread, dressed salad garnish and caramelised onion marmalade
- Cod, Prawn & Chorizo Croquettes**
lemon aioli & dressed salad garnish

Mains

- Whitby Breaded Scampi**
hand cut seasoned chips, garden peas & tartar sauce
- Creamy Mushroom & Spinach Risotto**
with roasted cherry vine tomatoes
- Chicken Escalope**
in panko breadcrumbs, dressed salad garnish, hand cut seasoned chips & house slaw
- Lincolnshire Sausage & Mash**
caramelised red onion gravy & whole green beans
- Steak, Mushroom & Ale Pie**
hand cut seasoned chips & seasonal vegetables
- Beer Battered Cod**
mushy peas, hand cut seasoned chips & tartar sauce

Dessert

- Lemon Tart**
with forest fruits
- Chocolate Fudge Cake**
warm with vanilla ice cream
- Sticky Toffee Pudding**
with custard
- Eton mess**
meringue pieces, forest fruits, whipped cream & fruit coulis
- Apple, Sultana & Cinnamon Crumble**
with custard
- Assorted ice cream**
with chocolate sauce or fruit coulis
> ask server for flavours

Sides

Beer Battered Onion Rings 2.75	Garlic Sautéed Mushrooms 3.25	Sweet Potato Fries 3.75
Seasonal Vegetables 3.25	Hand Cut Seasoned Chips 3.25	



we take great care to source our produce locally. Hargraves butchers in pinchbeck, j hull fruit & veg in boston, m&j seafood in grimsby

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