

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 Spanish Olives 3.95 Green Secreto olives, marinated with garlic & sun-dried tomatoes
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To Share

Baked Camembert 10.95 plum & apple chutney and artisan breads for dipping	Loaded Nachos 9.95 salsa, sour cream, guacamole & Monterey Jack cheese 9.95 > add beef chill 2.00
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Starters

Homemade Soup of the Day 4.95 served with a warm ciabatta. Just ask a team member for today's choice	Chicken Tenders 6.95 battered & fried chicken fillets, tossed in sweet chilli & sesame on dressed salad
Baked Cheddar Mushrooms 6.95 cheddar & spinach sauce, toasted ciabatta fingers	Hot & Spicy Breaded Prawns 7.50 shredded iceberg & lemon aioli dip
Halloumi Fries 7.25 in Panko crumbs with spicy chipotle dip	Black Pudding 6.50 sautéed onions & mushrooms, creamy peppercorn sauce
Chicken Liver Pâté 6.50 dressed salad garnish & toasted artisan bread	Garlic Ciabatta Bread 2.75 > add cheese 0.75

Tapas

Individually priced or 3 dishes 14.00 or 5 dishes 22.00

Albondigas 5.95 meatballs in paprika & tomato sauce	Berenjenas con Miel 5.25 fried aubergines with honey	Boquerones Fritos 6.25 deep fried anchovies with aioli dip
Calamares Fritos 7.25 fried squid with aioli dip	Patatas Bravas 4.95 diced fried potatoes topped with chilli & tomato sauce	Chorizo Al Vino 5.95 Spanish spicy sausage, in red wine, garlic & honey
Croquetas de Gambas 5.95 chorizo y Bacalao – prawn, chorizo & cod croquettes with aioli dip	Lagrimas de Pollo 5.95 breaded fried chicken strips, with soy, mustard & honey glaze	Paella Mixta 6.75 chicken, chorizo, peppers, tomatoes & seafood in spicy rice
Mejillones con Chorizo 6.50 mussels with chorizo in a red wine & paprika sauce	Filete de Cerdo 5.95 pork fillet pieces in tomato & white wine sauce	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		

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

Mains

Beer Battered Cod Fillet 10.95 mushy peas, hand cut seasoned chips & tartar sauce > add bread & butter.....0.70	Cajun Blackened Salmon 15.95 on pea & mint mash, with tomato, lime & chilli jam, roasted cherry vine tomatoes
Pork Fillet Medallions 13.50 wholegrain mustard sauce, garlic sautéed potatoes & seasonal vegetables	Grilled Chicken Fajita Salad 12.95 warm roasted mixed peppers, onions & cherry vine tomatoes, fresh avocado, mixed dressed salad leaves, fajita spiced chicken strips
Venison & Guinness Pie 13.95 shortcrust pastry top, buttery mash & seasonal vegetables	Panko Breaded Chicken fillets 12.95 dressed salad garnish, hand cut seasoned chips, house slaw and a honey barbecue sauce
Steak, Mushroom & Ale Pie 10.95 shortcrust pastry top, creamy mash potato & seasonal vegetables	Lamb & Spinach Curry 15.95 medium spiced curry with naan bread, white rice, mango chutney, yoghurt & mint dip
Lancashire Hot Pot 11.95 in an individual dish with homemade braised red cabbage & a chunk of bread	

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

Grills

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

100z Sirloin Steak 18.95 a tender cut, with a delicate flavour, recommended medium rare	100z Gammon Steak 11.95 served with a fried egg, hand cut seasoned chips & garden peas
100z Rib Eye Steak 18.25 bursting with flavour & very tender, recommended medium	Chorizo & Manchego Steak Burger 12.95 on a lightly toasted bun with salad & mayo, with house slaw & hand cut seasoned chips
100z Rump Steak 16.95 a firm textured cut with rich flavour, recommended medium	

Steak Sauces, Rich Stilton, Classic Bearnaise or Peppercorn 2.95

Vegetarian/Vegan

Portobello Mushroom & Halloumi Burger 12.25 on a lightly toasted bun with salad & pesto, hand cut seasoned chips & house slaw	Sweet Potato, Aubergine & Chick Pea Curry 12.50 naan bread, white steamed rice & mango chutney
Creamy Mushroom & Spinach Risotto 12.95 roasted cherry vine tomatoes	Spiced Mediterranean Bean Stew 11.95 with home made potato cakes

Fixed Price Lunch

two courses 9.95, three courses 12.95
 served monday to saturday 12pm - 2:30pm

Starters

- Baked Cheesy Garlic Mushrooms
with toasted artisan bread sticks
- Battered Chicken Tenders
dressed salad garnish & sweet chilli & sesame glaze
- Garlic Bruschetta
with tomato & basil
- 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
onion gravy & whole green beans
- Steak, Mushroom & Ale Pie
creamy mash & seasonal vegetables
- Beer Battered Cod
mushy peas, hand cut seasoned chips
& tartar sauce

Desserts

- Creamy Rice Pudding
sweet, with a hint of cinnamon
- Apple, Sultana & Cinnamon Crumble
with custard
- Assorted Ice-cream
served with fruit coulis or chocolate
sauce
- Lemon Tart
with forest fruits
- Chocolate Fudge Cake
warm with vanilla ice cream
- Sticky Toffee Pudding
with custard

Sides

Beer Battered Onion Rings 2.75	Garlic Sautéed Mushrooms 3.25	Sweet Potato Fries 3.75
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we take great care to source our produce locally. Hargraves butchers in pinchbeck, j hull fruit & veg in boston, m&j seafood in grimsby and fen farm venison in horblin.

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