

## APPETIZERS

WHILE YOU WAIT

Mixed Olives (VE)	4.50
Stone Baked Garlic Ciabatta Add cheese (V)	5.00 2.00
Korean Corn Nibbles Honey & Siracha dip (V)	5.00
Crispy Fried Mushroom Wings Mushroom & Walnut ketchup (GF)	5.00
Breaded Whitebait Lemon aioli	4.50

## STARTERS

Soup of the Day (V) Sourdough bread & butter	7.00
Hummous - flavoured with red pepper, carrot & feta (V) Served with flatbread	7.00
Smoked Applewood Cheddar Croquettes Bacon jam	7.50
Southern Fried Chicken Bites Blue cheese sauce	8.00
Smoked Cod Roe Rarebit Croissant toast	8.50
Steamed Suet BBQ Pork Dumpling	8.50
Crab & Fennel Risotto Pickled Kohlrabi & Dill oil (GF)	9.00

## SUNDAY

Dont forget to book for Our Amazing Sunday Roasts

Served from 12noon till 6.45pm

## SHARING

Nachos, Cheese, Salsa, Guacamole & Sour Cream	12.00
Linden Sharing Selection Cheese, Charcuterie, Smoked & Cured Fish, Aioli & Sourdough	16.00

Want to **SHARE** more than just your Nacho's?

Why not ask about Our buffet options?

Planning something *fancy*?

Feel free to ask about a Party menu or private dining

If you have any **allergens/preferences** please speak to a member of our team **before ordering** food or drinks as we are unable to list all the ingredients for each dish.

Please be aware that **allergen items are used** in our kitchen. Game dishes may contain **shot** & other items (even filleted) may contain small **bones** or similar. We try hard not to run out of items but cannot guarantee to have all choices available.

## CLASSICS

Beer Battered Fish & Chips crushed minted peas	17.00
3 Cheese Macaroni Add Bacon Add Chicken	13.00 2.00 4.00
Honey Glazed Ham Double egg & Chips (GF)	13.00
Deep Filled Homemade Lasagne served with salad	16.00
Moules Mariniere garlic cream sauce, fries & Sourdough (GF)	19.00
Cottage Pie Slow braised shin of beef, red wine gravy, mashed potatoes & buttered peas	18.00

## A LA CARTE

Chicken parm Burger Crispy coated chicken with parmesan, marinara sauce, mozzarella, Brioche bun & fries	16.00
Rich Beef Stroganoff Basmati rice (GF)	18.00
Hunters Chicken Kiev Chicken breast filled with cheese & bbq sauce, wrapped in serano ham, baby leaf salad & fries (GF)	18.00
Individual Pork Wellington Tenderstem broccoli, Artichoke puree & pan jus (Please allow 20mins cooking time)	18.00
1/2 Roast Guinea Fowl Parsnip puree, brown butter, king cabbage & Pommes Anna (GF)	19.00
Pan Roasted Megrin Sole Clams, pomme puree, tenderstem broccoli, white wine & tarragon sauce (GF)	19.00
Pressed Featherblade Oxtail tortellini, creamed spinach, shellfish Bisque	18.50
Roasted Butternut Squash filled with mediterranean vegetable cous cous (VE)	15.00
Beef Shin Osso Buco (GF) Triple cooked roast potatoes with Parmesan & truffle, salsa verde	18.00
Pan Fried Hake White bean & mussel cassoulette (GF)	18.00
Wild Mushroom & Truffle Papperdelle Pasta (V)	15.00

## FROM THE GRILL

8oz The Linden Tree Burger (2 x 4oz patties), bacon jam, Monterey Jack cheese, pickled red onion, Brioche, burger sauce, served with fries (GFO)	16.00
Plant based burger Monterey Jack cheese, relish, pickled red onion, burger sauce, Brioche bun & fries (GFO)(V)	14.00
BBQ Pork tRibs charred corn, coleslaw & fries	18.00
Flat Iron steak (GF)	18.00
8oz Sirloin steak (GF)  Served with grilled tomato, field mushroom, salad & chunky chips	22.00

Why not add a sauce for an additional £3.00

Peppercorn/Blue cheese/Bearnaise

## SIDES

Skinny Fries (GF/VE)	4.00
Fat Chips (GF/VE)	5.00
Sweet Potato Fries (V)	5.00
Garlic Bread (V)	5.00
Why not add cheese for an additional £2.00 per item	
House Salad (V)	4.50
Selection of Vegetables (V)	4.50
Battered Onion Rings	4.00
Rice	4.00
Coleslaw (V)	4.00



# THE LINDEN TREE