

Welcome to the Ebrington Arms! Our dishes are made fresh, and our chefs are happy to adjust meals to suit your dietary preferences, including gluten-free or dairy-free options. Just let your server know if you have any allergies, intolerances, or other needs, and we'll be glad to help.

Our menu is seasonal and changes regularly based on the availability of fresh, locally sourced ingredients.

Starters

Giant Tiger Prawns sautéed with garlic and white wine, served with crusty bread 8.50

Roast Smoked Salmon with dressed mixed leaves and a lime and dill mayo 7.95

Citrus Glazed Halloumi with Caramelised Oranges and Thyme 7.90

Warm Mushroom and Bacon Salad with toasted pine nuts and honey and mustard dressing 7.95

Homemade Soup of the Day served with crusty bread 5.95

Chicken Liver and Whisky Pate with Onion Marmalade and Crusty Bread 6.95

Prawns in Marie Rose sauce on lemon-dressed iceberg lettuce 6.95

Crispy Breaded Brie Wedges with a rich cranberry dip 6.95

Spring rolls, samosas, and filo-wrapped prawns with sweet chilli sauce 6.95

Salt and Pepper Squid lightly seasoned and served with garlic mayonnaise 6.50

Crispy Whitebait dusted with cayenne pepper, served with tartare sauce and a wedge of lemon 6.50

Nibbles *(Perfect for sharing or as a light bite before your meal)*

Mediterranean Olive Selection 4.95

Whole Roasted Garlic Bulb with a selection of warm, rustic bread 4.95

Cheddar topped Nachos with guacamole dip 4.95

Mains

8oz Fillet Steak served with tomato, mushrooms, and onion rings 35.50 (+3.50 Pepper/Stilton sauce)

8oz Sirloin Steak served with tomato, mushrooms, and onion rings 21.95 (+3.50 Pepper/Stilton sauce)

Gammon Steak topped with egg or pineapple 14.50 (+1.00 both)

Giant Tiger Prawns sautéed in garlic and white wine, served with chips 17.50

Leg of lamb slow cooked with herbs & spices in a red wine sauce 16.95

Pork Loin Steak slow cooked with apricots, cinnamon, honey, rosemary, thyme, finished with cream 16.95

Scottish Salmon Fillet with hollandaise sauce 15.95

Chicken Breast in Stilton with a white wine sauce, finished with a touch of cream 15.95

Cajun Chicken Breast char-grilled with bold Cajun spices. (Hot!) 15.95

Asian Spice Marinated Chicken served with rice and peas 15.95

The Ebrington's Famous Ale Braised Steak Pie encased in shortcrust pastry 15.95

Fresh Grimsby Haddock in Ale Batter with homemade tartare sauce and chips 15.95 (+1.50 mushy peas)

Golden Breaded Scampi with homemade tartare sauce and chips 14.95

Chef's Recipe Steak Burger with cheddar or stilton, lettuce and tomato on a brioche bun, served with chips and onion rings 15.95

Chef's Recipe BBQ Bacon Steak Burger with cheddar, lettuce and tomato on a brioche bun, served with chips and onion rings 16.95

Vegan Lentil Burger with guacamole on a brioche bun, served with chips and onion rings 14.95

Mixed Bean Chilli served with cheese nachos, guacamole, and rice 15.99

Penang Vegetable Curry served with rice 14.95

- Mains are served with your choice of chips and peas, rice and peas, or new/mashed potatoes with seasonal vegetables, unless stated otherwise

Sides

Small Chips 3.50	Large Chips 5.00	Cheesy Chips 6.50
Vegetable Platter 3.00	Baked Beans 1.50	Mushy Peas 1.50
House Salad 2.50	Mushrooms 3.50	Onion Rings 4.50

Pudding

Served with your choice of cream, custard, or ice cream (+2.00 add an extra portion)

Homemade Apple Crumble 6.95
Homemade Sticky Toffee Pudding with rich butterscotch sauce 6.95
Homemade Bakewell Tart 6.95
Homemade Hot Chocolate Fudge Cake 6.95

Biscoff Ice Cream Burger: A brioche bun with vanilla ice cream, drizzled with Biscoff caramel sauce 6.95

Two scoops of ice cream: vanilla, chocolate and strawberry flavours 4.00. Three scoops 5.95

Fire and Ice: Espresso coffee poured over vanilla ice cream with your choice of liquor: Baileys Irish Cream, Drambuie, Tia Maria, Kahlúa, Cointreau, Grand Marnier, Amaretto, Limoncello, Cherry Brandy, Benedictine, Crème de Menthe, or Frangelico. 7.50

Cheese Board: Stilton, Cheddar, Brie, homemade Red Onion Marmalade and a selection of biscuits 7.50

P.S. Sticky Toffee Pudding, Crumble, and Fire and Ice are available as gluten-free or dairy-free options.

Freshly ground coffee (Regular or Oat Milk)

Americano 2.50	Latte 3.00	Cappuccino 3.00	Flat White 3.00
Pot of tea			
English Breakfast 3.00	Green 3.00	Earl Grey 3.00	Peppermint 3.00
Warming treats			
Charbonnel Hot Chocolate 4.00	Baileys Hot Chocolate 5.95	Liqueur Coffee 6.95	

Lunchtime Snacks (Served 12-2)

Ploughman's Lunch: A hearty selection of cheeses, pate, tangy pickle, crisp dressed salad, and creamy coleslaw, served with crusty bread 14.50

Roast Smoked Salmon Salad served with crusty bread 14.95

Chicken Breast Salad served with fresh crusty bread 14.95

Prawn Salad served with fresh crusty bread 14.95

Classic Sandwiches made with wholesome wholemeal bread and your choice of filling: Mature Cheddar Cheese & Onion 7.95; Tuna Mayonnaise 7.95; Roast Smoked Salmon with Dill Mayonnaise 7.95; Prawns in Marie Rose Sauce 7.95

Lincolnshire Sausage and Onion in a freshly crusty roll 9.95

Brie, Bacon and Mushrooms in a crusty roll 9.95

Monday night menu (please order and pay at the bar)

The Ebrington's Famous Ale Braised Steak Pie encased in shortcrust pastry 15.95

Fresh Grimsby Haddock in Ale Batter with homemade tartare sauce and chips 15.95 (+1.50 mushy peas)

Golden Breadcr Scampi with homemade tartare sauce and chips 14.95

Chef's Recipe Steak Burger with cheddar or stilton, lettuce and tomato on a brioche bun, served with chips and onion rings 15.95

Chef's Recipe BBQ Bacon Steak Burger with cheddar, lettuce and tomato on a brioche bun, served with chips and onion rings 16.95

Vegan Lentil Burger with guacamole on a brioche bun, served with chips and onion rings 14.95

Children's Pie 7.95, Haddock 6.95, or Scampi 6.95

P.S. Gluten free and dairy free burger buns available.

Sides

Small Chips 3.50

Large Chips 5:00

Onion Rings 4.50