

Please inform your server of any dietary requirements when ordering: DF - Dairy Free / DFO - Dairy Free Option / GF - Gluten Free / GFO - Gluten Free Option / V - Vegetarian / VG - Vegan

Noodle, our friendly pub dog, may occasionally wander over to say hello. If you'd prefer a little more space while dining, please let a member of the team know.

*Check out **today's specials on the boards at the bar**, or ask a member of the team.*

Starters

Honey & Rosemary Baked Camembert with warm bread & red onion marmalade V/GFO 14.95

Crispy Breaded Brie Wedges with a cranberry dip V 7.95

Giant Tiger Prawns sautéed with garlic & white wine, with fresh bread (shell-on) DFO/GFO 9.95

Prawns in Marie Rose Sauce on lemon-dressed iceberg lettuce GFO 8.50

Salt and Pepper Squid lightly seasoned and served with garlic mayonnaise DFO 7.95

Crispy Whitebait with tartare sauce, dusted with cayenne pepper DFO 7.95

Mushroom and Bacon Salad with toasted pine nuts and honey and mustard dressing DF/GF 8.50

Chicken and Whisky Pâté with onion marmalade & sliced oven-warm bread DF/GFO 8.50

Spring Rolls, Samosas, and Filo-Wrapped Prawns with sweet chilli sauce DF 8.50

Whole Roasted Garlic Bulb with a selection of warm, rustic bread DF/VG 5.95

From the Grill

8oz Ribeye Steak: Well marbled, juicy and full of flavour DF/GF 26.95

8oz Sirloin Steak: Classic cut with a firm texture and plenty of flavour DF/GF 24.95

All steaks served with tomato, mushroom and onion rings

Add peppercorn or Stilton sauce +3.50

10oz Gammon Steak with an egg & pineapple DF/GF 18.95

Cajun Spiced Chicken Breast DFO/GF 18.50

Steak Burger with Cheddar or Stilton, lettuce and tomato on a brioche bun, served with chips & onion rings DFO/GFO 17.95

BBQ Ranch Burger with bacon, Cheddar, lettuce and tomato on a brioche bun, served with chips and onion rings DFO/GFO 18.95

Slow-cooked Meats

The Ebrington's Famous Ale-Braised Steak Pie in shortcrust pastry, with gravy 19.95

Lincolnshire Sausage and Mash with rich onion gravy and a Yorkshire pudding 17.95

Sticky Belly Pork in a barbecue glaze, with salad, chips and onion rings DF/GFO 20.95

Guinness Braised Beef Steak, with a Yorkshire pudding DF 19.95

Leg of Lamb with herbs & spices in a red wine sauce DF/GFO 21.95

Chicken Breast in Stilton Sauce GFO 19.50

Slow Roasted Duck with orange sauce 21.95

Seafood

Giant Tiger Prawns sautéed in garlic and white wine, served with chips (shell-on) GFO/DFO 20.95

Scottish Salmon Fillet with Hollandaise Sauce GF 19.95

Fresh Grimsby Haddock in ale batter with tartare sauce and lemon DFO 18.95

Golden Breaded Scampi with tartare sauce and lemon DFO 17.95

Five Fish Pie topped with mashed potato and served with seasonal vegetables 19.95

Baked Crab Mornay meat in a creamy white wine and cheese sauce, baked in the shell 19.95

Vegetarian and Plant-Based

Lentil Burger with sweet chilli sauce, chips and onion rings V/VG 15.95

Nut Roast with, cranberry and redcurrant sauce, salad, and new potatoes V/VG 17.95

Lincolnshire Leek & Mushroom Crumble with mature Cheddar sauce V/VG 16.95

All mains served with your choice of chips & peas, or new or mashed potatoes with seasonal vegetables unless stated.

Sides

Small Chips 3.50
Vegetable Platter 3.00

Large Chips 5.95
House Salad 3.00

Cheesy Chips 6.95
Onion Rings 4.50

Desserts

Apple Crumble with custard DFO/GFO 8.50
Sticky Toffee Pudding with butterscotch sauce & ice cream DFO/GFO 8.95
Bakewell Tart with custard 8.50
Hot Chocolate Fudge Cake with cream 8.50
Biscoff Caramelised Biscuit Cheesecake 8.95
White Chocolate and Lemon Cheesecake 8.95

Homemade Ice Cream: Coconut with Chocolate Swirls • Biscoff Caramelised Biscuit • Drambuie & Amaretti • Chocolate Orange: two scoops 5.95, three scoops 7.95

Fire and Ice: Espresso coffee poured over vanilla ice cream with your choice of liquor: Baileys, Drambuie, Tia Maria, Cointreau, Amaretto, Limoncello, Frangelico. GF 9.95

Cheese Board: Stilton, Cheddar, Brie, Red Onion Marmalade and a selection of biscuits V 10.95

Coffee

Americano 2.50 Latte 3.00 Cappuccino 3.00 Flat White 3.00

Tea

English Breakfast 2.50 Green 3.00 Earl Grey 3.00 Peppermint 3.00

Warming treats

Hot Chocolate 4.00 Baileys Hot Chocolate 5.95 Liqueur Coffee 6.95

Lunch Snacks (Served Monday to Saturday 12-2)

Ploughman's Lunch: A hearty selection of cheeses, pâté, pickle, dressed salad and creamy coleslaw with a freshly baked roll 17.95

Freshly Baked Filled Rolls: Lincolnshire Sausage and Onion / Brie, Bacon and Mushroom / Prawns in Marie-Rose Sauce 10.95

Children's Menu

(Two courses 9.95)

Mains

The Ebrington's Famous Ale Braised Steak Pie with chips and peas

Fresh Grimsby Haddock in Ale Batter with chips and peas DFO

Breaded Scampi with chips and peas DFO

Lincolnshire Sausages with chips and peas

Chicken Breast Nuggets with chips and peas

Desserts

Vanilla Ice Cream with chocolate wafers, mini marshmallows, and your choice of caramel, strawberry, or chocolate sauce

Colour the Ebrington Arms (and Noodle)!

Find the picture of The Ebrington Arms and Noodle, our pub dog, near the games by the door.

Hand your masterpiece in at the bar with your name, age and phone number for a chance to win a prize!

Fun for all ages!