

Fresh Hand Cut Sandwiches

Home Cooked Ham from the Bone
Scots Vale Mature Cheddar Cheese
Tuna Mayonnaise
DIY Chip Buttie

Home Cured Bacon, Lettuce & Tomato £
Brie with Chutney
Smoked Salmon

Ciabattas or Jacket Potatoes

Chicken Strips, Pesto and Mozzarella or Marinated Roasted Vegetables with Mozzarella

Steak Strips with a Red Onion Marmalade or Crayfish Tails and Dill Crème Fraiche.

Chilli Con Carne and Mozzarella or Classic Cheese or Honey Roast Ham.

Light Bites

Panini with Choice of fillings: Ham and Cheese, Chicken and Bacon or Cheese and Onion

Nachos, Tortilla Chips Topped with Cheese Sauce, Grated Cheddar, Served with Salsa, Guacamole, Sliced Jalapenos & Soured Cream

Muchos Nachos, the same Cheesy Tortilla Chips as above but also topped with Spicy Beef

Chicken Fajita, Served on a Red Hot Skillet with Toasted, Floured Tortillas and Salad, Salsa, Guacamole, Soured Cream, Salad & Grated Cheese

Vegetable Fajita, Served on a Red Hot Skillet with Toasted, Floured Tortillas and Salad, Salsa, Guacamole, Soured Cream, Salad & Grated Cheese

Deep Fried Whitebait served with Brown Bread and Butter

Quesadillas, Cheese and Onion Filled Floured Tortilla, served with Salad, Soured Cream, Salsa and Guacamole

From the Griddle

20 Day Aged Hand Cut 8oz Sirloin Steak

Home Cured Gammon Steak with Egg

Hand Cut 8oz Rump Steak

Why Not Add a Sauce?

Diane Sauce, Red Wine and Wild Mushroom Jus, Green Peppercorn and Brandy Cream Sauce, Stilton Sauce OR Stilton Topping

All of the Above Cooked to Your Liking and Served with Hand Cut Chunky Chips, Grilled Mushrooms, Grilled Tomatoes or Fresh Salad

Sides

Sliced, Toasted Garlic Ciabatta with Cheese Portion of Hand Cut Chunky Chips

Portion of Hand Cut Chunky Chips with Cheese Side Salad

Please Note: All our dishes may contain nuts. Please ask for our Full Vegetarian and Vegan Menu.

Starters or Main Courses

Creamy Garlic Field Mushrooms served on a warmed Ciabatta with Fresh Salad Garnish

Homemade Fishcakes on a bed of Spinach with Salad and Homemade Tartar Sauce

Our Homemade Cream of Tomato and Basil Soup Served with a Warm Ciabatta

Floured Calamari Rings Set on a lemon, Chilli and Chive Salad

Homemade Brussels Pate with Toasted Ciabatta and Salad Garnish

Classic Prawn Cocktail, Served on a Bed of Crisp Lettuce with Marie Rose Sauce

Main Dishes

Homemade Curry with Basmati Rice, Popadom and Mango Chutney. Chicken or King Prawn

Whole Tail Scampi with Chips and Salad

Steak and Ale Stew with Dumplings and Seasonal Vegetables

The Lobster Pub's Fish and Chips served with Hand Cut Chunky Chips & Peas

Honey Roast Ham (2 slices), Double Egg and Hand cut chips

Mexican Chilli Bowl with Basmati Rice

Roasted Butternut Squash, Chive and Sweet Red Pepper Risotto

BBQ Spare Ribs Served with Hand Cut Chips & Salad

Papworth's Local Sausages with a Red Onion Gravy and Mash

Traditional Italian Beef Lasagne with a Leaf Salad

Homemade Beef Burger Topped with Cheese and Bacon, Served with Hand Cut
Chunky Chips and Fresh Salad

Braised homemade Lamb Shank, Mash and Vegetables with Rosemary and Red Wine Jus

Pomodoro Tagliatelle (Fresh Egg Pasta with Tomato, Basil and Fresh Herbs)

Desserts

Classic Hot Chocolate Fudge Cake with Fresh Cream

Strawberry and Raspberry Pavlova with Vanilla Ice Cream, Chantilly Cream and Fruit Coulis.

Jam Roly-Poly and Custard

Banana Chimichanga: Deep Fried Banana in a Cinnamon Tortilla with Maple Syrup and Fresh Cream or Ice
Cream

Traditional Fruit Trifle and Cream

Ice Cream (3 Scoops)

Luxury Vanilla, Chunky Chocolate, Rich Strawberry,

**A Selection of Fine Country Cheeses with Homemade Chutney and a Mixed Biscuit
Selection £**

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