

The Thorold Arms,

Harmston,

Lincoln

01522 720358

www.thoroldarms.co.uk

All our meals are freshly prepared and subject to availability, so our menu may change at short notice from time to time. Your patience and understanding will be greatly appreciated.

If you have any food intolerances or dislikes please tell us, and Alison will come and discuss our options and alternatives.

Our wines are selected after much discussion at the bar, amongst visitors and regulars, at "off the cuff" tastings when the occasion arises.

You will also notice our wine special offers at the back of the menu. These will change from time to time subject to availability.

A star indicates that the wine is available by the glass.

Platters & Salads - Served until 7.30pm

Fish Platter - £7.00

A variety of fish pieces, goujons, prawns with tartare sauce , side salad & chips

Lincolnshire Platter - £7.00

Lincolnshire style sausage, black pudding & liver with apple sauce, mash or chips & gravy

Chicken & bacon salad - £7.00

Chopped chicken & bacon, fried, then tossed in Thorold dressing and served on mixed leaves

Bacon, pear & stilton salad - £7.00

Chopped, fried bacon and pear slices with crumbled stilton and Thorold dressing

Starters

Homemade soup of the day - £3.00

Smoked salmon salad - £4.50

Feta salad - £4.00

Warm Black Pudding salad - £4.00

Mushrooms in stilton cream - £3.50

Filo wrapped tiger prawns - £5.00

Lightly dusted squid strips - £4.50

What do you fancy?

Fillet steak - £12.00 / T-Bone - £13.00
Cooked to your liking with stilton sauce or a slice of stilton

Mushroom parcels - £8.00
Mushrooms, gruyere & leeks in a creamy sauce wrapped in filo pastry

Gammon steak - £9.00
10oz gammon with a wholegrain mustard sauce

Beef stroganoff - £10.00
Strips of fillet beef cooked in a creamy garlic & mustard sauce and served with rice

Garlic Chicken fillets - £9.00
Pan fried chicken breast fillets with a garlic & chive sauce

Steak & Kidney pie - £9.00
Steak & kidney stewed in ale and a shortcrust pastry lid

Lamb shank - £10.00
A generous sized shank cooked slowly in red wine with wine gravy

Specials

Pork fillet - £9.50

Escallops of pork fillet in a creamy apple sauce

Duck breast - £10.50

A plump duck breast in a fresh bramble sauce

Lambs liver - £9.00

English lambs liver quickly fried and with a sweet red wine sauce

Turbot - £9.00

Baked turbot fillet with basil cream

Frankie's Chicken / beef curry - £8.50

Beef or chicken pieces in a homemade medium style curry sauce served with basmati rice, naan & pickle

Puddings

Bramble pancakes & icecream - £4.00

Lemon & ginger Cheesecake - £4.00

Chocolate pudding with choc sauce - £3.50

Pannecotta with raspberry sauce - £3.50

Profiteroles - £4.00

Caramel apple pie & icecream - £3.50

Wines

Something Fizzy

1. LANSON ROSE NV £23.95
France

Bright in colour, with soft strawberries on the nose, and lingering, lively fruit. A perfect summer sparkler.

2. VEUVE CLIQUOT NV £29.95
France

A fine example of a dry, sophisticated brut, this is an elegant style of Champagne whose understated apple and butter flavours are well balanced by crisp acidity.

Something Pink

3. *Deetlefs Stonecross Rosé £9.50
South Africa

A dry Rosé with good balance between fruit and structure. Lots of cherry & strawberry flavours with a good dry finish on the after taste.

Something White

Special Offers

13. **POUILLY FUME, DOMAINE FINES CAILLOTES**
France £18.50 now £15.00

A wonderful flavour, which spans a full range of floral and exotic fruits. Well balanced with a delicate lemon tone on the finish.

14. **Roukes Drift Sauvignon Blanc** £8.50
South Africa

A crisp juicy wine with a fresh youthful gooseberry fruit and a hint of herbaceous ness.

15. **Marques de Casa Chardonnay** £12.00
Chile

Intense aromas of pear and honey with well integrated vanilla tones. Full of flavour with an elegant long finish.

16. **Deetlefs Semillon** £13.00
South Africa

A succulent white with rich, mouthwatering flavours. Dry, yet complex. An outstanding wine.