



Brunch

Served from 10am – 11.30am

Coachman's Breakfast (gluten free upon request) 14.95
Lincolnshire sausage, smoked back bacon, grilled tomato, flat mushroom, beans, fried free-range hens egg and hash brown (G, E, D, SD) 1138kcal (v & ve alternative available)

Breakfast Muffin (ve) 11.50
Choice from back bacon, lincolnshire sausage patty, fried egg, monetary jack cheese and hash brown (G, E, D, SD) 1138kcal

Eggs Benedict (gluten free upon request) 10.95
English muffin, sliced cured ham, poached eggs, Hollandaise sauce (G, E, D, SD) 499kcal

Eggs Royale 13.65
English muffin, oak smoked salmon, Hollandaise sauce, brace of poached hen's eggs 378kcal

Salt & Pepper Hash Browns (v) (veo) 7.45
Szechuan peppered fried egg 1145kcal

Boston Beans (ve) (gluten free upon request) 8.95
Sourdough toast, BBQ beans, sauce (G, E, D, SD) 355kcal
Add a fried hen's egg (v) (E) 60kcal

Brunch Burger 12.95
Two Lincolnshire sausage patties, maple cured streaky bacon, Monterey Jack cheese, brioche buns (G, S, E, D) 940kcal

While You Wait

Honey & Wholegrain Mustard Cocktail Sausages (G, MU) 311kcal 6.95

Spanish Bar Mix Olives (ve) (gf) 5.25
(SD) 155kcal

House Focaccia 6.45
Virgin rapeseed oil and aged Balsamic vinegar (G, D, SD) 1750kcal

Small Plates

Baked Flatbread (veo) 8.25
Garlic butter, basil pesto, sun blushed tomatoes, Parmesan (G, D, E) 1095kcal

Tempura Soft Shell Crab Bao Bun (gf) (ve) 11.95
Sriracha mayonnaise, pickled Asian slaw (G, C, E, MU, SD) 840kcal

Paprika Spiced Halloumi Fries 8.25
Hot honey sauce, spring onion, black sesame (G, D, SE) 929kcal

Chef's Soup of the Season (ask for allergens and calories) 6.95
House focaccia 571kcal

Classic Hummus (ve) (gluten free upon request) 6.95
Basil pesto, grilled flatbread (G, D, SE) 589kcal

Wild Mushroom Arancini (v) 7.95
Crispy enoki mushrooms, black garlic and truffle mayonnaise (G, S, E, SD) 760kcal

Coachman's Cheese Fritters (v) 7.45
Chilli bacon jam, roquette (G, E, D, MU, SD) 760kcal

Chicken Terrine (gf) 8.50
Lemon, basil and garlic, pickled baby vegetables, olive soil (SD, MU, D) 588kcal

Main Courses

Roast Topside of Lincolnshire Beef (gf on request) 18.50
Chefs' roasted potatoes, honey-glazed root vegetables, spring greens, Yorkshire pudding and stock gravy (G, E, D, CE, MU, SD) 970kcal

Roasted Loin of Pork (gluten free upon request) 17.50
Lincolnshire sausage stuffing, baked apple sauce, chefs' roasted potatoes, honey-glazed root vegetables, spring greens and stock gravy (G, E, D, CE, MU, SD) 1266kcal

Roasted Leg of English Lamb (gf) 17.50
Garden mint sauce, chefs' roasted potatoes, honey-glazed root vegetables, spring greens and stock gravy (D, CE, MU, SD) 998kcal

Chef's Nut Roast (v) 17.50
Garlic and herb roast potatoes, glazed root vegetables, spring greens and vegan gravy (G, E, D, P, N, CE, MU, S) 840kcal

Sharing Board for Two (gf on request) 59.95
Half garlic & herb roasted chicken, roast loin of pork, puffed crackling, baked apple sauce, grilled Lincolnshire 8oz rump steak, garlic butter with brace of yorkshire puddings, seasonal green vegetables, chef's crispy roast potatoes, bacon & cheese mash, unlimited stock gravy (G, E, D, CE, MU, SD) 4499kcal

Stone Bass (gf) 20.95
Chorizo & borlotti bean cassoulet, salted fingers, basil pesto (S, CE, SD) 1513kcal

Beer Battered Fish (gf) large 18.50 | small 15.50
Fat cut chips, mushy peas, tartare sauce and charred lemon (F, E, MU, SD) 1280kcal (large), 969kcal (small)

Steak Frites (gf) 23.95
8oz dry-rubbed hanger steak, skin-on-fries, green salad, black garlic and truffle mayonnaise (E, MU, SD) 840kcal

The Admiral's Burger (gf on request) 17.95
Lincolnshire beef patty, smoked bacon, Monterey Jack cheese and crispy onions, toasted brioche bun, lollo bionda lettuce, beef tomato, burger sauce, skin-on-fries (G, D, E, MU, SD) 1053kcal

Locally Sourced Lincolnshire Sausages 16.45
Caramelised onion mashed potato, rich gravy, crispy onions, seasonal vegetables (G, D, SD) 1297kcal (v & ve alternative available)

Vegetable Garden Burger (ve) 14.95
Vegan smoked applewood cheese, toasted brioche bun, lollo bionda lettuce, beef tomato, skin-on-fries (G, S, E, CE, MU, SD) 1095kcal

Classic Caesar Salad (gluten free upon request) 14.95
Baby gem lettuce, anchovies, Parmesan, croutons (G, F, D, E, SE) 806kcal
Add grilled chicken breast 190kcal £4.25

Sides

Sticky Beef Filled Yorkshire Pudding 6.95
Pecorino romano (G, E, D, CE) 661kcal

Creamed Leeks (v) 3.95
Crispy onions (E, D) 338kcal

Cauliflower Gratin (v) (gf) (G, D, SD) 443kcal 5.45

Chef's Crispy Roasted Potatoes (ve) (gf) 4.95
Rosemary and thyme salt 796kcal

Maple-Roasted Root Vegetables (ve) (gf) 3.95
Caraway seeds 433kcal

Honey & Mustard-Glazed Pigs in Blankets 3.95
(G, D, MU, SD) 338kcal

Invisible Chips 2.00
0% FAT, 100% HOSPITALITY

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! For more information visit hospitalityaction.org.uk



Sandwiches

Artisan
Served with a dressed green salad and skinny fries

Chicken & Bacon Toasted Wrap 12.95
Crispy onions, sriracha mayonnaise (G, E, MU, SD) 1299kcal

Fish Finger Butty (gluten free upon request) 12.45
Baby gem, chef's tartare sauce, brioche bun (G, F, E, MU, SDD) 1166kcal

Vegan Cuban Sandwich (ve) 11.95
BBQ pulled jack fruit, dill pickles, vegan smoked applewood cheese, mustard, toasted sourdough (G, P, N, S, E, D, MU, SE) 955kcal

Korean Steak Sandwich (gluten free upon request) 13.95
Pickled Asian slaw, roquette, toasted ciabatta (G, P, N, S, E, D, MU, SE) 1820kcal

Classic
Served on white, wholemeal or seeded bloomer with dressed leaves and Pipers Crisps (gluten free upon request)

Egg Mayonnaise (v) 7.95
Watercress (G, E, D, MU, SD) 556kcal

Tuna Mayonnaise 7.95
Cucumber (G, F, E, D, MU, SD) 441kcal

Home Baked Ham 7.95
Baby gem lettuce, tomato and red onion (G, D, MU, SD) 490kcal

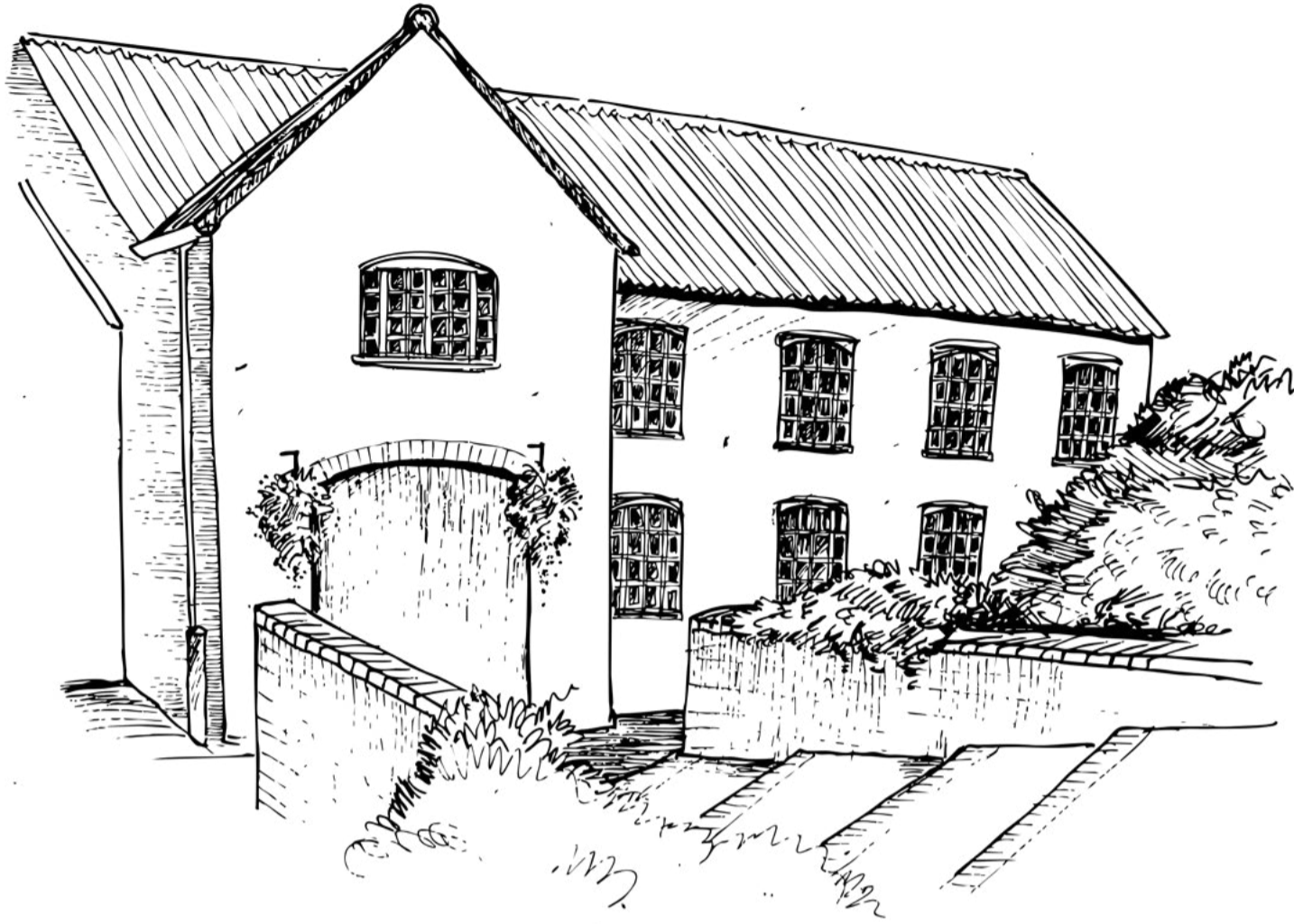
Cheddar & Red Onion Marmalade (v) (veo) 7.95
(G, D, MU, SD) 782kcal

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): VEGETARIAN (ON REQUEST) • ve (veo): VEGAN (ON REQUEST) • gf (gfo): GLUTEN-FREE (ON REQUEST) • df (dfo): DAIRY-FREE (ON REQUEST) • nfo: NUT FREE ON REQUEST
C: CRUSTACEANS • CE: CELERY • D: DAIRY • EGGS • F: FISH • P: PEANUTS • G: GLUTEN • L: LUPIN • N: NUTS • MO: MOLLUSCS • MU: MUSTARD • S: SOYA • SD: SULPHUR DIOXIDE • SE: SESAME SEEDS

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

arhss25|sunday



Children Eat Free on Sundays

Get one free children's three-course meal from our Children's Menu when you purchase a full priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

Afternoon Tea

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee. Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

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Admiral Rodney Hotel

Horncastle

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