



THE
WIG & MITRE
- LINCOLN -

Main Menu

Served Monday to Friday 16:00-21:00 | Saturday 11:00-21:00

please speak to the team or see the boards for details about daily specials, soup of the day and pie of the day

Nibbles & Sharers

Warm Sourdough (half/whole) with extra virgin olive oil, aged balsamic & Netherend Farm butter (v) **6.50/13.00**

Olives, (marinated Nocellara, Gaeta & Cerignol) with sun-blush tomatoes (ve) (gf) **4.00**

Padron Peppers, grilled with olive oil & Maldon sea salt (ve) (gf) **4.25**

Crispy Courgette Fries, with aioli (v) (gf) **4.50**

Charcuterie Board: salami, prosciutto, coppa, hummus, olives, sourdough, flatbread & Netherend Farm butter **16.50**

Whole Baked Camembert, with truffled honey, fig jam, & candied walnuts in a whole sourdough (v) **17.50**

Small Plates

Chef's Soup of the Day, with warm sourdough & Netherend Farm butter (v) **6.00**

Teriyaki Chicken Wings, with a Thai salad, soy & sesame dressing, chilli & spring onion **8.25**

'Nduja Scotch Egg, with aioli, chives & rocket **6.00**

Devonshire Crab on Toasted Sourdough, with pickled red onion, pickled radish, cucumber & chive oil **9.75**

Crispy Coated Squid, with paprika, spring onions, chilli, rocket & aioli (gf) **7.75**

Halloumi Fries, in a cornflake crumb, with pomegranate seeds, tahini mayo & sweet chilli jam (v) **9.25**

Whipped Vegan Feta Bruschetta, with marinated courgette, garden peas, mint oil, & rocket (ve) **6.75**

Burrata, with tomato confit, capers, roast peppers, basil pesto & extra virgin olive oil (v) (gf) **10.50**

Mains

Beer-Battered Fish & Chips: North Sea haddock, with triple-cooked chips, pea purée & tartare sauce (gf) **17.00**

Chef's Homemade Pie of the Day, with mashed potatoes, seasonal veg & red wine gravy **16.00**

Honey & Mustard Roast Ham, with triple-cooked chips, fried free-range egg, pineapple chutney & rocket (gf) **14.75**

Baked Sea Bream Fillet en Papillote, with roasted garlic & shallot butter, new potatoes, sun-blush tomatoes, olives & spinach (gf) **19.00**

Traditional English Pork Sausages, with mashed potatoes, seasonal veg & onion gravy **11.75**

Turmeric-Roasted Cauliflower Steak, with spiced potatoes, chimichurri, pomegranate seeds & harissa coconut yoghurt (ve) (gf) **13.50**

Devonshire Crab Linguine, in a white wine lobster cream with garlic, chilli, baby tomatoes & parsley **17.00**

Grilled Chicken Caesar Salad, with crispy bacon crumb, lettuce, rocket, croutons & parmesan **14.00**

Watermelon & Vegan Feta Salad, with red & white quinoa, pickled red onion & mint oil (ve) (gf) **12.50**

(turn over for more...)

(v) vegetarian (ve) vegan (gf) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen, calorie and nutritional information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.





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Burgers

- Beef Rib Burger:** two 3oz patties with streaky bacon, American cheese, baby gem, beef tomato, gherkin, burger sauce & skin-on fries **16.00**
- Buttermilk Chicken Burger,** in cornflake crumb with mozzarella, baby gem, sunblush tomatoes, basil pesto, burger sauce, & skin-on fries **15.00**
- Miso Portobello Mushroom Burger:** plant-based patty with baby gem, beef tomato, red onion jam, tahini mayo & skin-on fries (ve) **14.75**

Grills

- Flat-iron Half Chicken,** on a bed of skin-on fries with roasted garlic & shallot butter, coleslaw, rocket & aioli (gf) **16.25**
- 8oz Sirloin Steak,** with triple-cooked chips, slow-roasted tomato, portobello mushroom & baby caesar (gf) **26.50**
- 8oz Flat Iron Steak,** with skin-on fries, roasted garlic & shallot butter, rocket & parmesan (gf) **18.00**
add peppercorn sauce **2.75** or roasted garlic & shallot butter (v) (gf) **1.50**

Sides

- Triple-cooked Chips (ve) (gf) **5.00**
- Skin-on Fries (ve) (gf) **4.50**
- Truffled Fries with Parmesan (gf) **6.00**
- Beer-battered Onion Rings (ve) (gf) **5.00**
- Spiced New Potatoes with aioli (v) (gf) **5.00**
- Tomato, Red Onion & Pesto Salad (ve) (gf) **4.75**
- Side Salad (ve) (gf) **3.75**
- Buttered Seasonal Greens (v) (gf) **4.75**
- Chip Shop Curry Sauce (ve) (gf) **1.50**

Desserts

- Sticky Toffee Pudding,** with vanilla clotted cream ice cream, toffee sauce & honeycomb (v) **6.95**
- Chocolate Brownie,** with vanilla clotted cream ice cream, mixed fruit compote & salted caramel chocolate sauce (v) (gf) **7.25**
- Lemon Cheesecake,** with lemon curd & blood orange sorbet **8.25**
- Profiteroles,** with salted caramel ice cream, salted caramel chocolate sauce & toasted mixed nuts (v) **6.00**
- Coconut & Lime Panna Cotta,** with mixed fruit compote, biscotti & mint (ve) (gf) **6.75**
- Marshfield Farm ice cream** (v) (gf) **5.75**
- Marshfield Farm sorbet** (ve) **5.75**
- Cheeseboard,** with three award-winning British artisan cheeses: Winterdale Cheddar (Kent), Baron Bigod (Suffolk), Long Clawson Stilton (Leicestershire), served with celery, grapes, Traclements piccalilli and biscuits **9.50**

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