ANTLERS
RESTAURANT
BAILGATE • LINCOLN

A La Carte Menu

Antlers is proud to showcase Lincolnshire's finest. Our menu celebrates locally sourced and seasonally inspired ingredients from sustainable artisan suppliers, selected with care and crafted with excellence.

Starters

Homemade seasonal soup, vines sourdough bread, sea salt butter (VE/A,GF/A,VG) **7.50**

Dressed hand-picked Grimsby white crab, dill pickled cucumber, apple, radish, sea herbs, warm Lincolnshire poacher scone **11.95**

Wye Valley asparagus, feta & sun-dried tomato arancini, roasted hazelnuts, hedgerow herb pesto, semi dried tomato (VE,GF) **9.50**

Chalk stream trout gravlax, bloody marie puree, heritage cherry tomato salad, basil, homemade milk bread & sea salt butter **9.50**

Breast of local wood pigeon, pigeon spring roll, date puree, pickled walnut, squash, savoury granola, red wine jus **9.00**

Rare breed pork & pistachio pie, beer pickled onion, apricot, fruit chutney **8.50**

Mains

Pan roasted fillet of Lincolnshire stone bass, buttered baby spinach, warm tartare sauce, peas, crispy potato, wild garlic, panko breaded calamari **27.50**

Plate of rare breed Lincolnshire pork, confit belly pork, pork tenderloin, potato & black pudding terrine, braised pork fritter, sage, caramelised apple, wye valley asparagus **28.50**

Pan roast trout fillet, sage & onion hash brown, shellfish bisque, summer courgette, dill oil **27.00**

Duo of lamb, loin of lamb, lamb belly skewer, bbq courgette, marinated Yorkshire feta, red pepper, chive potato croquette, olive jus (GFA) **33.95**

Pea, mint & Wye Valley asparagus risotto, yellinsons goats cheese bon bon, toasted sunflower seeds, pesto (VG,VE/A,GF) **22.00**

White Hart Classics

Slow cooked blade of beef, chive mashed potato, sautéed green beans, pancetta & pearl onion jus (GF) **24.50**

Dry-aged steak burger, skin on seasoned fries, red onion & bacon chutney, cheddar, gem lettuce, gherkin, tomato, coleslaw (GF/A) **19.00**

Fish & Chips, fresh skinless Grimsby landed haddock, beer batter, hand cut chunky chips, crushed peas, charred lemon (GF/A) **19.00**

Sides

Hand cut chunky chips (GF,VG,VE) **5.00**
Skin on seasoned fries (GF,VG,VE) **5.00**
Truffle & Lincolnshire poacher fries (GF) **6.00**
Maple glazed carrots (GF,VG,VE) **5.00**
Roasted hispi cabbage, truffle puree, crispy onions (VG) **5.50**
Tenderstem brocolli, toasted almonds, herb pesto (GF,VE) **5.00**

Snacks

Toasted house bread, sea salt butter (VG) **5.00**
Mixed marinated olives (GF,VE,VG) **4.00**
Homemade hummus, toasted croutes, sunflower seeds (VE,GF/A) **5.00**
Black pudding & Guinness bon bons, mustard mayonnaise **5.00**

28 Day Dry-aged Steaks

All served with hand cut chunky chips, field mushroom, grilled cherry tomato.

8oz Fillet Steak (GF) 42.00
8oz Rib-eye Steak (GF) 31.00
Chateaubriand (GF) 82.00

Peppercorn & port sauce (GF) 4.00
Garlic & thyme butter (GF,VG) 4.00
Harrogate blue cheese sauce (GF) 4.50
Dianne sauce (GF) 4.50

Chef's Cheese Selection

Select 3 cheeses listed served with artisan crackers, plum bread, homemade chutney, celery, grapes (GF/A) (Try all 4 cheeses for +2.00) **14.00**

Cote hill blue, a blue cheese that has a wonderful balance between the rich creaminess of the milk and peppery bite from the P.Roquefortil mould.

Lincolnshire Poacher, a slow maturing cheese that takes 12-24 months to develop. It has a smooth texture and strong taste. Notes of pineapple, toasted nuts & grass dominate the flavour profile

Dambuster, a strong full flavoured cheddar with a lasting aftertaste. Smooth in texture with a rich creamy flavour. This cheese was originally made in Lincolnshire to honour the 617 squadron.

Cotswold Brie, a delicious white soft moulded cheese made with the highest quality organic milk. Rich creamy, clean and a fresh taste that continues to develop

Desserts

Belgian chocolate delice, dulche de leche caramel, shortbread, homemade malt ice-cream (V,GF/A) **8.95**

Sticky toffee & stout pudding, butterscotch sauce, clotted cream ice-cream, honeycomb tuille (VG,GF/A,VE/A) **8.00**

Vanilla bean set custard, forced Yorkshire rhubarb compote, pistachio, rhubarb sorbet **8.50**

Strawberry & white chocolate cheesecake, macerated strawberries, white chocolate, strawberry sorbet, basil **8.95**

Selection of homemade ice creams & sorbets (VG,GFA,VE/A)
£2 per scoop

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If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist.

(DF/A)=DAIRY-FREE, (GF/A)=GLUTEN FREE/AVAILABLE, (VE/A)=VEGAN/AVAILABLE, (VG/A)=VEGETARIAN/AVAILABLE

All prices are inclusive of VAT at the time of service. A discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.