



THE LINDEN TREE RESTAURANT & BAR



V - VEGETARIAN VG - VEGAN G - GLUTEN FREE

RESTAURANT MENU

DINNER SERVED MONDAY TO SATURDAY, 6PM TO 9PM.
SUNDAY DINING - PLEASE VIEW OUR SEPARATE MENU.

STARTERS

Garlic Mushroom & Stilton Gratin (V / G)	5.00
Creamy mushrooms, topped with stilton, baked in the oven and served on toasted brioche or gluten free bread .	
Salt & Pepper Squid	6.50
In a crispy coating of chilli, salt, pepper and breadcrumbs. Served with a chilli, lime and garlic gel.	
Ham Hock Terrine (G)	5.50
Served with fingers of toasted Brioche or gluten free roll , with shards of pear and apple, and a pear gel.	
Gravlax of House-Cured Salmon (G)	6.50
Served with ribbons of pickled cucumber and peppery watercress.	
Duck Spring Roll	5.50
Filled with duck breast, spring vegetables and honey, in a light filo pastry, served with sweet chilli and a salad of Julienne carrots, chilli & leek.	
Homemade Soup of the Day (VG / G)	5.00
Served with crusty bread or gluten free roll .	

PASTA

Salmon & Crayfish Fiorelli	10.50
Pasta filled with creamy ricotta, poached salmon, crayfish tails and pesto. Topped with asparagus spears and served with rocket and garlic bread.	
Forest Mushroom Mezzaluna (V)	8.50
Parcels of pasta, filled with creamy ricotta and porcini mushrooms drizzled with truffle oil and served with rocket and garlic bread.	
Beef Lasagne	9.50
Beef mince, cooked in red wine and tomato sauce, with layers of pasta and creamy béchamel sauce. Served with rocket and garlic bread.	
Roasted Mediterranean Vegetable Penne (V)	8.50
Roasted peppers, tomato, aubergine, courgette and red onion, in a sundried tomato tapenade. Served with rocket and garlic bread.	

MAINS

Beef & Ale	9.80
Tender beef, braised in Shed Head Ale gravy, topped with a puff pastry lid. Served with sautéed Savoy cabbage and mashed potato.	
Beef Stroganoff (G)	11.00
Wild Mushroom Stroganoff (G / V)	9.50
Strips of beef and button mushrooms OR mixed wild mushrooms cooked in a paprika and mustard cream. Served with long grain rice.	
Prawn and Monk Fish Skewers (G)	16.00
Grilled King prawns and juicy monk fish, served with a sundried tomato tapenade, on roasted Mediterranean vegetable linguine.	
Lemon Pepper Chicken (G)	10.50
Breast of chicken, pan fried with lemon and peppercorns, served with seasonal vegetables and French fries or gluten free fries .	
Pan Fried Lamb's Liver (G)	12.00
Served with oven roasted shallots and wholegrain mustard mashed potato. Topped with crispy bacon shards and a pan jus.	
Rib of Beef	15.50
Slow cooked and served with three-cheese macaroni and a kale slaw.	
Cannellini & Lentil Cassoulet (VG)	10.00
In red wine, with tomatoes and vegetables and served with crusty bread.	
Moroccan Cauliflower Roulade (G / VG)	11.00
Cauliflower and turmeric roulade, filled with chickpea & pepper chutney. Served with long grain rice.	

SUNDAY LUNCH

Enjoy a traditional roast, served every Sunday, from £12.95
(Please ask to view our separate Sunday Lunch Menu)

If you have any special dietary requirements please let your waiter know, as alternative dishes are often available.

FROM THE GRILL

10oz Ribeye Steak (G)	17.50
Served with French fries or gluten free fries , grilled tomato and sautéed mushrooms.	
8oz Rump Fillet (G)	14.00
Served with French fries or gluten free fries , grilled tomato and sautéed mushrooms.	
Cajun Spiced Chicken Burger (G)	10.50
Spicy Cajun chicken fillet on toasted brioche or gluten free bread . With homemade relish, French fries or gluten free fries and kale slaw.	
Ribeye Beef Burger (G)	10.50
Minced ribeye steak burger, with crispy pancetta and smoked Applewood cheddar, on toasted brioche or gluten free bread . With homemade relish, French fries or gluten free fries and a kale slaw.	
Falafel & Spinach Burger (VG / G)	9.00
Flavoured with herbs and spices, topped with a tomato relish and served on ciabatta or a gluten free roll . Served with French fries or gluten free fries .	

ADD TOPPINGS & SAUCES

Sauces: BBQ - Blue Cheese - Peppercorn - Béarnaise each 2.25
Toppings: Smoked Applewood Cheddar - Goat's Cheese each 2.00
Blue Cheese - Pancetta - Sundried Tomatoes - BBQ Pulled Pork

PIZZA

10" Stone Baked Pizza, with tomato sauce and a choice of toppings...	
Buffalo Mozzarella, Parma Ham, Rocket & Pesto	10.00
Wild Mushrooms & Rocket (VG)	9.00
Roasted Red Pepper & Goat's Cheese (V)	10.50
Create Your Own: 10" Stone Baked Pizza (VG)	6.00
Plus your choice of toppings. Choose From...	each 2.00
BBQ Pulled Pork - Buffalo Mozzarella - Tuna - Goat's Cheese	
Smoked Cheddar - Salami - Peppers - Mushrooms -Pancetta	

LIGHT BITES & DESSERTS

AVAILABLE DAILY FROM 11AM. FOR LUNCH AND
AFTERNOON TEA, PLEASE VIEW OUR SEPARATE MENUS.

PERFECT FOR SHARING

(Price based on two people sharing)

Grazing Platters	11.00
Served with crusty bread or gluten free roll , with red onion chutney, home-marinated olives, olive oil and balsamic vinegar. Choose from...	
- House smoked & cured meats (G)	
- A selection of local cheese (V / G)	
- Spicy houmous & roasted, marinated Mediterranean vegetables (VG/G)	
Baked Camembert Fondue (V / G)	10.00
Whole French camembert, baked and drizzled with a rosemary and thyme garlic oil. With red onion chutney and crusty bread or gluten free roll .	

NIBBLES

Spicy Houmous (VG / G)	3.50
Warm pitta bread or gluten free roll , served with a spicy chilli houmous.	
Mixed Olives (VG / G)	3.00
Home-marinated black and green olives, with garlic and herbs.	
Baked Bread & Oil (VG)	per person 2.50
A selection of artisan breads, served with olive oil and balsamic vinegar.	

SALADS

Freshly prepared, served on a bed of rocket and mixed Leaves, with tomatoes and cucumber. Choose from...	
Roast Chicken (G)	9.00
Topped with crispy croutons or gluten free croutons and French dressing.	
Supreme of Salmon (G)	11.00
With a zesty citrus dressing.	
Roasted Mediterranean Vegetables (VG / G)	8.50
A medley of roasted peppers, courgette, aubergine, tomato and red onion.	
Add Charred Goat's Cheese (V / G)	10.50

SIDES

French Fries or Gluten Free Fries (VG / G)	3.00
Kale Slaw (V / G)	2.50
Potato Wedges (VG)	3.00
Dressed Salad (VG / G)	3.00
Beer Battered Onion Rings (V)	3.00
Seasonal Vegetables (VG / G)	3.50

DESSERTS

Homemade Vanilla Panna Cotta (G)	5.00
Served with a mixed red berry salad.	
Sticky Toffee & Pear Pudding (VG)	5.00
Served with vanilla or dairy free ice cream .	
Profiteroles (V)	5.00
Choux buns, with fresh cream and coated with warm chocolate sauce.	
Apple & Mixed Nut Crumble (V)	5.00
Gently spiced with cinnamon and served with vanilla ice cream.	
British Cheese Board (V)	8.50
Isle of Mann Vintage Cheddar, Belton Farm Red Leicester, Cropwell Bishop Blue Stilton, Shire Vale White Stilton with mango and ginger. Served with crackers or gluten free bread , celery and chutney.	

FANCY SOMETHING DIFFERENT?
Take a look at our daily specials board

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CHILDREN'S MENU

2 COURSES 6.50 / 3 COURSES 8.00

MONDAY TO SATURDAY 11AM - 9PM.

SUITABLE FOR CHILDREN UP TO AGE 11.

CHILDREN'S STARTERS

Soup of the Day (VG / G)
Served with crusty bread or **gluten free** roll.

Crunchy Veg Sticks (VG* / G)
With a garlic mayo dip or spicy houmous.*

Cheesy Garlic Bread (V)
Wedges of French bread, topped with garlic butter and cheddar cheese.

If you have any special dietary requirements please let your waiter know, as alternative dishes are often available.

CHILDREN'S MAINS

Chicken Nuggets (Or Chicken Fillet (G))
Served with French fries or **gluten free** fries and your choice of baked beans or garden peas.

Crispy Cod Bites
Served with French fries and your choice of baked beans or garden peas.

Cheese & Tomato Pizza (V)
Topped with any 2 of the following:
Salami - Mushrooms - Ham - BBQ Pulled Pork - Peppers - Sweetcorn

Three-Cheese Macaroni (V)
Served with garlic bread and salad.

CHILDREN'S DESSERTS

Ice Cream Sundae (G)
Scoops of vanilla and chocolate ice cream, served with chocolate sauce and fresh cream.

Profiteroles (V)
Choux pastry buns, filled with fresh cream and coated with a warm chocolate sauce.

Apple & Mixed Nut Crumble (V)
Served with vanilla ice cream.

Dairy Free Ice Cream (G / VG)
Topped with fresh fruit.

FROM THE BAR

WINE

	125ml	175ml	250ml
House wine by the glass White, Red, Rosé	4.50	5.50	7.00
Sparkling Wine	-	5.95	-
House wine by the bottle (750ml)			Acl %
Rosé: Greenwood Zinfandel Rosé (USA)	16.00	10.5%	
Red: Las Montanas Merlot (Chile)	19.00	13%	
Red: McPeterson Shiraz (Australia)	19.00	13.5%	
White: Ca Del Lago Pinot Grigio (Italy)	19.00	11.5%	
White: Las Montanas Sauvignon Blanc (Chile)	19.00	13%	
Prosecco: Di Maria (Italy)	23.00	11%	

COCKTAILS & MOCKTAILS

Catthorpe Twinkle ~ Our signature cocktail! A measure of Smirnoff vodka, topped with prosecco and finished with elderflower.	5.95
Pimms Royale A flute of sparkling wine, topped with a good dash of Pimms No 1. Perfect for sipping on warm days.	5.95
G&G Warner Edwards rhubarb gin served with lots of ice, ginger ale and a slice of fresh orange.	5.95
M&M A 50/50 mix of Disaronno Amaretto and Tia Maria coffee liqueur, served over ice.	5.95
Passion Fruit Mimosa A flute of cold sparkling wine, poured over passion fruit purée.	5.95
Cinderella (non-alcoholic) A refreshing blend of fruit juices, including orange, pineapple and lemon, served with plenty of ice, a spritz of lemonade and a dash of Grenadine.	3.95
Passion Fruit Or Raspberry Lemonade (non-alcoholic) A sparkling mocktail of lemonade, poured over your choice of either passion fruit or raspberry purée and enjoyed cold with plenty of ice.	3.95

GIN

	25ml	Acl%
Bombay Sapphire	3.90	40%
Gordons	3.40	37.5%
Gordons Pink	3.60	37.5%
Warner Edwards Rhubarb	3.90	40%

BEER, LAGER & CIDER

			Acl%
Peroni (Bottle, 330ml)	3.50	5.1%	
Coors Light (Bottle, 330ml)	3.00	4%	
San Miguel 0% (Bottle, 330ml)	3.00	-	
Abbot Ale (Bottle, 500ml)	5.50	5%	
IPA (Bottle, 500ml)	5.00	3.6%	
Guinness (Surger cannister, pint)	4.50	4.2%	
	Pint	½ Pint	
Draught Ale - Shed Head	5.00	2.50	4.6%
San Miguel	4.50	2.25	5%
Koppaberg Mixed Fruit Cider (Bottle, 500ml)	4.50	4.5%	
Thatchers Gold (Bottle, 500ml)	4.00	4.8%	

SPIRITS & LIQUEURS

	25ml	Acl%
Disaronno Amaretto	3.50	28%
Archers	3.30	18%
Bacardi	3.40	37.5%
Captain Morgan / Spiced	3.40	35%+
Malibu	3.40	21%
Smirnoff Vodka	3.40	37.5%
Grey Goose Vodka	5.00	40%
Baileys	3.50	17%
Tia Maria	3.40	20%
Cointreau	3.50	40%
Grand Marnier	3.50	40%

COGNAC & ARMAGNAC

	25ml	Acl%
Couvoisier VS	3.50	40%
Remy Martin VSOP	4.00	40%
Couvoisier XO	12.00	40%
Janneau VSOP	5.00	40%

WHISKIES

		Acl%
Bells (8 Years Aged)	3.40	40%
Jameson	3.50	40%
Lagavulin	5.00	43%
Laphroaig	5.00	40%
The Macallan (10 Years Aged)	5.50	40%
Makers Mark	3.40	45%
Talisker	5.00	45.8%
Jack Daniels	3.40	40%

SOFT DRINKS

Coke / Diet Coke	2.00	
Lemonade	2.00	
Fever Tree Ginger Ale	2.20	
Fever Tree Soda	2.20	
Fever Tree Light Tonic	2.20	
Appletise	3.50	
J2O Orange & Passion Fruit	2.90	
J2O Apple & Raspberry	2.90	
Crabbies Ginger Beer 0%	3.60	
Orange Juice	2.00	
Apple Juice	2.00	
	330ml	750ml
Wenlock Still Mineral Water	2.20	3.80
Wenlock Sparkling Mineral Water	2.20	3.80

COFFEE & HOT CHOCOLATE

Latté	2.95
Cappuccino	2.95
Americano	2.50
Espresso	2.50
Mocha	2.95
Decaffeinated Coffee	2.00
Hot Chocolate	2.95
Babyccino	2.00
Liqueur Coffee	From 5.95

TEA

Tea	2.00
Earl Grey - English Breakfast - Redbush - Assam	
Spicy Chai - Golden Darjeeling - Decaffeinated English Breakfast	
Peppermint - Chamomile - Green Tea - Cranberry & Raspberry	
Lemon & Ginger - Mango & Strawberry - Salted Caramel Green Tea	



Coffee & Croissant Combo 3.95
Your choice of coffee, or tea, served with one of our freshly baked croissant or pain au chocolate*.
(*Subject to availability)