



THE
LIME TREE
INN

A La Carte Dinner Menu

Gordal Olives £5 *df gf*

Warm Bread Board, homemade butters £5

Pork Scratchings, cajun spices £5 *df gf*



King Prawns, garlic & aleppo chilli butter, sourdough £10 *gf**

Monkfish, ajo blanco sauce, pickled grapes £15 (*DBB £5 supplement*)

Ham Hock Terrine, Waldorf salad, elderberry ketchup £12 *gf**

Beetroot & Goats Cheese Salad, toasted hazelnuts £10 *gf*

Potted Trout and Shrimp, pickled cucumber, sourdough £12



Halibut, champagne sauce, butter beans, kohlrabi, sea herbs £28 *gf*

Braised Lamb, rogan josh sauce, spiced potato, homemade bombay mix £28
df gf**

Lime Tree Fish Pie, sea trout, smoked haddock, king prawn, lemon velouté,
samphire, fresh peas, mash, cheese crust £26 *gf*

lighter option available £21

Squash Ragu, homemade gnocchi, crispy sage £18 *veo*

Venison Loin, parsnip puree, black pudding, haunch suet pudding, elderberry
sauce £30 (*DBB £5 supplement*)

10oz 28 Day Dry Aged Sirloin Steak, bone marrow hash browns, au poivre
sauce, vichy carrots £35 *gf* (*DBB £5 supplement*)



Creamed Hispi Cabbage, smoked bacon, gruyere, crispy shallots £6 *gf*

Green Beans, honey mustard dressing £6 *df gf*

Crushed New Potatoes, salsa verde £6 *df gf*

Glazed Vichy Carrots, carrot top pesto £6 *df gf**

Triple Cooked Chips £5 *df gf*

Fries £5 *df gf*

Seasonal Chef Salad £6 *df* gf*

Please inform us of any allergens before ordering
df - dairy free, *gf* - gluten free, * can be allergen free
(DBB relates to the Dinner, Bed & Breakfast deal supplement)