

# WILLIAM CECIL

## NIBBLES

MARINATED OLIVES GF VVG 4.5

WARM CHORIZO GF 4

SMOKED ALMONDS GF VVG 4.5

PORK & APPLE SAUSAGE ROLL 4.5  
piccalilli

HALF A PINT OF SHELL ON PRAWNS 7  
mayonnaise

HAMBLETON LOAF 6.5  
Netherend butter

### STARTERS

<b>FISH SOUP</b> garlic mayonnaise, Lincolnshire Poacher, croutes GF	8
<b>SMOKED HAM HOCK TERRINE</b> gribiche sauce, sourdough GFA	9.5
<b>CORNISH MACKEREL</b> toasted sourdough, garden radish, lovage	8.5
<b>HERITAGE TOMATO SALAD</b> goats curd, tomato and basil dressing	9.5
<b>CURED MEATS</b> bresaola, prosciutto, salami, olives, sun blushed tomatoes, sourdough GFA	10.5

### SALADS

<b>SWEET &amp; SOUR BEETS</b> creamed goats cheese, spiced pumpkin seeds, candied walnuts GF V	8 / 14
<b>BABY SPINACH &amp; WATERCRESS</b> walnuts, blue cheese GF V	6 / 11

### TO SHARE

<b>CHATEAUBRIAND</b> peppercorn sauce, triple cooked chips, watercress and horseradish salad GF	<i>for two to share</i> 69
<b>FISH STEW</b> cod cheeks, sole, clams, bream, market greens, Koffman's fries GF	<i>for two to share</i> 60

### MAINS

<b>CONFIT DUCK LEG</b> Asian style salad, pak choi, smoked almonds	24
<b>DRY AGED 7OZ FILLET STEAK</b> triple cooked chips, watercress and horseradish salad, peppercorn sauce GF	34
<b>PAN FRIED SEA BREAM</b> crushed potato, baby gem, broad bean and cucumber butter sauce GF	23
<b>BRAISED SHOULDER OF LAMB</b> creamed potato, roast carrot, capers, parsley GFA	29
<b>MARKET FISH OF THE DAY</b> GF	MP
<b>SPINACH &amp; RICOTTA RAVIOLI</b> summer vegetables, basil butter, watercress VVGA	19.5
<b>COD CHEEK SCAMPI</b> mushy peas, tartar sauce, chips, lemon	19
<b>LINCOLN RED BEEF BURGER</b> Old Nick Cheddar, black garlic mayonnaise, gherkin, Koffman's fries	18

### SIDES

<b>TRIPLE COOKED CHIPS</b> GF	4.5
<b>BUTTERED NEW POTATOES</b> GF VGA	5.5
<b>TENDERSTEM BROCCOLI, TOASTED ALMONDS</b> GF VGA	5.5
<b>PEAS, BROAD BEANS &amp; BABY GEM</b> GF VG	5
<b>INVISIBLE CHIPS*</b>	4

## PUDDINGS

**YOGHURT PANNA COTTA** 8.5  
caramelised pineapple, passion fruit GF

**POACHED WHITE PEACH** 8  
vanilla parfait, almond granola V

**SELECTION OF THREE BRITISH CHEESES** 15  
served with biscuits, Eccles cake, spiced apple chutney, celery, quince GFA  
KEEN'S CHEDDAR, COLSTON BASSET STILTON,  
WHYTE WYTCH

**STRAWBERRY & ELDERFLOWER  
CHOUX BUN** V 8.5

**CHOCOLATE & SALTED CARAMEL DELICE** 9.5  
Chantilly cream

GF gluten free · GFA gluten free adaptable · V vegetarian · VG vegan · VGA vegan adaptable

\*Invisible chips. 0% fat, 100% charity.

A simple way to help people in hospitality whose livelihoods are disappearing. All proceeds to Hospitality Action.

Please let us know if you have any allergies or require information on any ingredients used in our dishes.

£4.00

With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding a discretionary 10% service charge to all bills of £10 and over. All tips go directly to staff and are shared out by them across the whole team. Please ask your server if you would prefer this to be removed from your bill.