


Sandwiches (available 12.00-5.00pm)

Served in a multi grain roll with homemade coleslaw & hand-cut chips

Devon Crab & Cucumber 	£6.95
Black Pudding & Wholegrain Mustard	£5.95
Homemade Fish Fingers & Homemade Tartare Sauce	£5.95
Succulent Prawns & Spicy Marie Rose Sauce 	£6.95
Own Recipe Lincolnshire Sausage & Red Onions	£5.95
BLT (bacon, lettuce & tomato) 	£5.95
Mature Cheddar & Homemade Apple Ale Chutney  	£5.50
Home Cooked Locally Sourced Honey Roast Ham  & Wholegrain Mustard	£5.95

Jacket Potatoes (available 12.00-5.00pm)

Succulent Prawn & Homemade Spicy Marie Rose Sauce 	£5.95
Homemade Coleslaw  	£4.45
Baked Beans & Mature Cheddar Cheese  	£4.95
Mature Cheddar with Homemade Apple & Ale Chutney  	£4.95

Weekly Specials

The Sheffield Arms Diamond Circle Menu

Available Monday to Saturday 12.00-2.00pm

Exclusive to Those Lucky Enough To Be Over 60!

Children's Special

Available Monday-Saturday 12.00-2.00pm & 5.00-7.00pm

Main Course & Fruit Drink for just £5.95

Thursday Steak Night

Selection of Chef's Speciality succulent steak dishes

Friday Fish Night

Selection of Chef's Speciality fresh fish dishes

Traditional Sunday Lunch

Served 12.00-3.00pm

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The Sheffield Arms Diamond Circle Menu

AVAILABLE MONDAY TO SATURDAY 12.00-2.00pm
EXCLUSIVE TO THOSE LUCKY ENOUGH TO BE OVER 60!
IT'S THE SAME GREAT QUALITY FOOD
JUST A SMALLER PORTION SIZE!

Starters

Homemade Soup of the Day

Served with golden croutons & crusty mini loaf

Homemade Chicken Liver & Cognac Pâté

Crusty bread, dressed leaves & homemade apple & ale chutney

Mini Garlic Loaf

With pesto, balsamic vinegar & olive oil

Traditional Prawn Cocktail

Succulent prawns coated with marie rose sauce on a bed of mixed leaves

Main Courses

Breast of Chicken with Au Poivre

Succulent chicken breast with cream, brandy & peppercorn sauce

Traditional Battered Fresh Haddock

Fresh fish in a light homemade batter accompanied with garden or mushy peas and homemade tartare sauce

Sheffield Arms Own Recipe Lincolnshire Bangers

With wholegrain mustard mash & rich red wine onion gravy & seasonal vegetables

Homemade Braised Locally Sourced Beef and Ale Pie

Made with succulent beef cooked in one of our cask ales topped with short crust pastry

Field Mushroom

Stuffed with cherry tomatoes, olives & mozzarella, served on a bed of pesto linguine

Chef's Recipe Chicken Curry & Naan Bread

Served with basmati rice & mango chutney

Home Cooked Locally Sourced Honey Roast Ham

Served with free range eggs

Roasted Vegetable & Spinach Curry & Naan Bread

Served with basmati rice & mango chutney

Unless stated main courses served with a choice of hand-cut chips, new potatoes or wholegrain mustard mash and a choice of peas, salad or seasonal vegetable

The Finishing Touch

Selection of Dairy Ice Cream

Chef's Hot or Cold Dessert of the Day

Main Course Only £6.95

Two Courses £9.95

Three Courses £12.95



Sheffield Arms

Menu

High Street, Burton Upon Stather
Scunthorpe DN15 9BP
telephone: 01724 720 269
email: sheffieldarms@btinternet.com

Selection of Mixed Olives £1.95

Marinated with garlic, fresh chillies & ground black pepper

Starters

Devon Crab & Prawn Salad Gf	£6.95
Coated with spiced marie rose sauce served with a crusty mini loaf	
Locally Sourced Black Pudding	£5.25
With wholegrain mustard mash & whiskey sauce	
Homemade Soup of the Day Gf V	£4.50
Served with golden croutons & crusty mini loaf	
Homemade Chicken Liver & Cognac Pâté Gf	£4.95
Crusty bread, dressed leaves & homemade apple & ale chutney	
Tomato, Olive & Mozzarella Bruschetta Gf V	£4.25
With dressed mixed leaves	
Mushroom & Stilton Pepper pot Gf V	£5.25
Field mushrooms in a cream, brandy & peppercorn sauce topped with stilton, served with a crusty mini loaf	
Mini Garlic Loaf Gf V	£3.95
With pesto, balsamic vinegar & olive oil	

From the Grill

Sirloin Steak Gf	£13.95
Served with sautéed field mushroom, grilled tomato & homemade battered onion rings	
Fillet Steak Gf	£17.95
Served with sautéed field mushroom, grilled tomato & homemade battered onion rings	
Gammon Steak Gf	£11.95
Served with free range egg or pineapple, sautéed field mushroom, grilled tomato & homemade battered onion rings	
Grilled Breast of Chicken Gf	£9.45
Served with sautéed field mushroom, grilled tomato & homemade battered onion rings	
'The Chef' Mighty Mixed Grill Gf	£17.95
Steak, gammon steak, grilled chicken, liver, pork loin, own recipe Lincolnshire sausage, locally sourced black pudding, free range egg, sautéed mushrooms, grilled tomato, homemade battered onion rings	

All of our steaks are sourced locally in Lincolnshire and are hung for a minimum of 28 days.

See blackboard for this week's local suppliers

Diane Sauce – Peppercorn Sauce – Whisky Sauce – Garlic Sauce	£2.25
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Salad Selection

Devon Crab Salad Gf	£14.95
Served with minted new potatoes, spiced marie rose sauce & crusty mini loaf	
Chicken & Bacon Salad Gf	£9.45
Served with wholegrain mustard dressing, crusty mini loaf & butter	
Mozzarella, Cherry Tomato & Olive Salad Gf V	£7.95
Served with basil & pesto dressing, crusty mini loaf & butter	
Home Cooked Locally Sourced Honey Roast Ham Salad Gf	£8.45
Served with minted new potatoes, crusty mini loaf and apple & ale chutney	

Main Courses

Breast of Chicken Gf	£10.25
Stuffed with cherry tomatoes, olives & mozzarella, served on a bed of pesto linguine	
Traditional Battered Fresh Haddock Gf	£9.45
Fresh fish in a light homemade batter accompanied with garden or mushy peas and homemade tartare sauce	
Sheffield Arms Own Recipe Lincolnshire Bangers	£8.95
With wholegrain mustard mash & rich red wine onion gravy & seasonal vegetables	
Homemade Braised Locally Sourced Beef and Ale Pie	£8.95
Made with succulent beef cooked in one of our cask ales topped with short crust pastry	
Field Mushroom Gf V	£7.95
Stuffed with cherry tomatoes, olives & mozzarella, served on a bed of pesto linguine	
Chef's Recipe Chicken Curry & Naan Bread	£8.95
Served with basmati rice & mango chutney	
Home Cooked Locally Sourced Honey Roast Ham Gf	£8.45
Served with two free range eggs	
"Sheffield Arms" Ultimate Own Recipe Burger	£8.75
Chef's recipe burger made with 100% locally sourced beef topped with bacon, cheese & homemade battered onion rings, served with hand-cut chips, dressed salad and tomato relish.	
Roasted Vegetable & Spinach Curry & Naan Bread V	£8.45
Served with basmati rice & mango chutney	
Breaded Wholetail Scampi	8.95
Served with homemade tartare sauce and dressed salad	
Fresh Market Day Fish	
ask your server for today's choice.	
Unless stated main courses served with a choice of hand-cut chips, new potatoes or wholegrain mustard mash and a choice of peas, salad or seasonal vegetable	

Sides Dishes

Mini Garlic Loaf Gf V	£3.95
With pesto, balsamic vinegar & olive oil	
Bowl of Mixed Olives Gf V	£1.95
Marinated with garlic, chillies & ground black pepper	
Mixed Salad with Honey & Mustard Dressing Gf	£2.50
Homemade Battered Onion Rings V	£2.50
Portion of Seasonal Vegetables Gf V	£2.50
Portion of Hand-cut Chips Gf V	£2.50
Sautéed Field Mushrooms Gf V	£2.50
Diane Sauce – Peppercorn Sauce – Whisky Sauce – Garlic Sauce	£2.25

Children's Little Bites

Homemade Battered Fish Fingers & Hand-cut Chips	£5.95
Linguine with Tomato, Cream & Basil V	£5.95
Own Recipe Lincolnshire Sausage & Wholegrain Mustard Mash or Chips	£5.95
Fresh Haddock & Chips	£5.95
Home Cooked Locally Sourced Honey Roast Ham, Free Range Egg & Chips	£5.95

Price includes Fruit Drink, Pepsi, Diet Pepsi or Lemonade

The Finishing Touch

See Blackboard for Today Dessert Selection

Cheese and Biscuits	£6.95
A selection of British and Continental cheeses, biscuits, grapes with homemade apple & ale chutney	

Coffee & Teas

Fresh Ground Coffee	£1.95
Decaffeinated Coffee	£1.95
Liqueur Coffee	£4.25
Coffee with the added indulgence of a liqueur topped with fresh cream	
Choose from: Jameson's, Baileys, Tia Maria, Cointreau, Captain Morgan, Brandy or Drambuie	
Cappuccino	£2.20
Latté	£2.20
Espresso	£1.50
Hot Chocolate	£2.20
Pot of Tea	£1.85
Speciality Teas	£2.20

Choose from peppermint, earl grey, lemon/ginger or camomile

Fine selection of malt whiskey and liqueurs

Please inform serving staff when ordering gluten free meals

V Vegetarian

Gf Gluten Free – While our standard preparation procedures are expected to prevent cross contamination, products containing gluten are handled in our kitchen at all times. Where possible we use seasonal locally sourced produce in our recipes. All weights are approximate before cooking. We cannot guarantee that all our dishes are 100% free from nuts or other derivatives. Please ask a member of staff if you have any special requirements. Our fish products are filleted, however at times there may be evidence of small bones. All menu items are subject to availability.