



# OUR MENU

*Don't forget to check our specials board!*

## Pre-Starters

**Guinness Bread** £3.50  
Hearty, freshly-baked Guinness bread, made from scratch with rich Guinness. Served warm and paired with a creamy compound butter

**Oysters** 1 £3.50 3 £9.00 6 £18.00 9 £25.00

\*Subject to availability

Fresh oysters presented on a bed of ice. Served with your choice of the following:  
Tabasco and Fresh Lemon / Red Wine Shallot Mignonette / Caviar & Herb Oil

**Oyster Rockefeller** £9.00

\*Served As A Pair

Fresh, briny oysters topped with a rich mixture of sautéed shallots, baby spinach, and creamy cream cheese, finished with a crisp layer of Pecorino Romano and golden panko breadcrumbs. Baked to perfection for a decadent, savoury bite.

## Starters & Small Plates

**Calamari Bites** £9.95

Crisp, golden croquettes filled with crab, béchamel and a touch of Old Bay seasoning, paired with lemon aioli and a fresh herb salad. (gf)

**King Scallops** £10.95

Seared for a sweet, ocean-fresh bite, finished with rich cajun butter for a deep umami taste. (gf)

**Crab Croquettes** £9.95

Crisp, golden croquettes filled with sweet crab, creamy béchamel and a touch of Old Bay seasoning, paired with lemon aioli and a fresh herb salad.

**Prawn & Sausage Skewers** £10.95

Grilled prawns and Foster's Butchers' sausages in garlic butter, skewered and served with a smoky paprika aioli and Guinness bread. (gf/a)

**Irish Seafood Chowder** £9.95

Creamy seafood broth with mussels, octopus, squid, and prawns. Served with Guinness bread and Irish compound butter. (gf/a)

**Crab Celtic Egg** £8.99

Sweet crab meat with herbs and citrus, coated in golden breadcrumbs and fried to a crisp, with a rich, savory center.

## Main Dishes

**Hake & Fondant Potatoes** £17.95

Pan-seared hake fillet with fondant potatoes, samphire and a zesty caper butter sauce—fresh and perfectly balanced. (gf)

**Surf & Turf Burger** £20.95

Foster's Butchers juicy beef patty topped with garlic butter shrimp, soft-shell crab, and a crispy onion ring. Finished with fresh salad, gherkins, and burger sauce in a toasted brioche bun. Served with fries or boxty chips. (v/a gf/a)

**The Pale Burgers** £17.95

Locally sourced beef from Foster's Butchers

Choice of beef or haddock in a soft bun with lettuce, tomato, and sautéed onions. Beef served with burger sauce, haddock with homemade tartare sauce.

Served with fries or boxty chips.

(v/a gf/a)

**Seafood & Chorizo Risotto** £19.95

A rich, coastal risotto with tender seafood, smoky chorizo and topped with a succulent shell-on prawn. (gf)

**Mussels With Thyme, Bacon & Cider Cream Sauce** £16.95

Tender mussels in a smoky bacon, peelsey puree thyme and cider cream sauce. Served with crusty Guinness bread or fries. (gf)

**Lamb Barnsley Chop & Duchess Potatoes** £19.95

Tender roasted lamb saddle cut served with rich red wine jus, vegetables, paired with crisp, fluffy duchess potatoes for a simple yet elegant dish. (gf)

**Irish Sausages & Colcannon** £17.95

Foster butcher's sausages, accompanied by creamy colcannon - a mash of potatoes, cabbage and spring onion. Served with a luscious Guinness onion gravy and vegetables. (v/a gf)

**Irish Cheese & Guinness Crouton Caesar Salad** £15.95

Crisp romaine lettuce tossed in creamy Caesar dressing, topped with golden Irish cheese and Guinness croutons for a rich, malty crunch. (v)

Add salmon for an extra £3

( v ) vegetarian ( v/a ) vegetarian option available ( vg ) vegan ( gf ) gluten free ( gf/a ) gluten free option available

# Sunday Seafood Boil & Breakfast

## Signature Seafood Boil

Served for two guests  
Pre-order only through our website [www.thepale.co.uk](http://www.thepale.co.uk) or call on 01522 646801

£74.95

Dive into Lincoln's first-ever authentic seafood boil, a feast like no other! A mouth watering medley of juicy shrimp, tender crab legs, plump mussels, and smoky sausage, all boiled to perfection with sweet corn, baby potatoes, and our signature blend of Cajun spices. Tossed in rich, buttery garlic sauce and served steaming hot, this hands on dining experience is perfect for seafood lovers craving bold, Southern inspired flavours. Get ready to crack, peel, and dip.

## Full Irish Breakfast

£12.50

Savour the taste of Ireland with our hearty full Irish Breakfast. Indulge in sizzling sausages, crispy bacon, two savoury black pudding and roasted on the vine tomatoes. Accompanied by sautéed mushrooms, Irish compound herb butter, golden potato farls, fried egg and classic baked beans.

## Salmon Gravlax With Royal Eggs Benedict

£10.50

Home-cured salmon gravlax tops this elegant Royal Eggs Benedict, bringing a delicate citrus and dill flavour with a silky, buttery texture. Served on a toasted English muffin with fresh greens, soft-poached eggs, and finished with rich, velvety hollandaise.

## Sides

- ( v/vg/gf ) Boxy Chips ( v/vg/gf ) £4.95  
Upgrade with truffle dust for an extra £1.00
- ( v/vg/gf ) Homemade Garlic & Parsley Fries £3.95  
Upgrade with truffle dust for an extra £1.00
- ( v/vg/a ) Colcannon £4.95  
Upgrade with truffle dust for an extra £1.00
- ( v/vg/a ) Sliced Beer Battered Onion ( v/vg ) £3.95

## Sauces

All Side Sauces are £2.00

## Desserts

### Chantilly Chocolate Brownie (V)

£6.95

A luxurious Belgian chocolate truffle mousse nestled at the heart of this creation, featuring a luscious soft caramel center. This decadent mousse dome rests atop a rich, sticky brownie base and is elegantly finished with a silky smooth chocolate ganache. Served with vanilla ice cream. ( v )

Feeling cheeky? Add a tipple of baileys to your brownie for only £1.00 extra.

### Irish Fifteens

£6.95

A classic Northern Irish no-bake treat made with crushed biscuits, marshmallows, cherries, and condensed milk, rolled in coconut for a sweet, chewy bite. Served with the option vanilla ice cream or custard. ( v )

### Irish Mess

£6.95

A classic Irish-style dessert layered with crushed meringue, whipped cream, and seasonal berries, finished with a sweet fruit coulis for a light, indulgent, and beautifully rustic finish. ( v )

### Irish Cheese Board

£13.99 / £19.99

Solo or shared. A curated selection of fine Irish cheeses, showcasing the best of farmhouse and artisan producers. Served with artisan crackers, seasonal chutney, fresh grapes and crusty bread for a perfect balance of creamy, sharp, and robust flavours. A classic finish or sharing board to savour alongside a glass of port. (v)

### Selection Of Artisan Ice Cream & Sorbet (V)

- One Scoop £1.50
- Two Scoops £2.75
- Three Scoops £4.50

Your choice of combination of vanilla, strawberry, chocolate and mint chocolate chip. ( v )

## Coffees

	Espresso	Americano	The Pale Irish Coffee
Single	£3.00		
Double	£4.00	£3.25	£7.00