Menu

THE PALE

Guinness Bread

£3.75

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

Lindisfarne Oysters

**Subject to availability*

1 - £3.75 / 3 - £10.00 / 6 - £18.00 / 9 - £28.00

Fresh oysters presented on a bed of ice. Served with your choice of the following :

Tabasco & Fresh Lemon / Red Wine Shallot Mignonette

Oyster Rockefeller or Oyster Kilpatrick

**Subject to availability*

Each Served as a pair £9.00

Baked Irish oysters, two ways — Rockefeller with spinach, herb butter & Parmesan, and Kilpatrick with smoky bacon, Worcestershire & rich tomato glaze.

Pre - Starters

Calamari Bites £9.95

Tender cuts of squid, fried to golden perfection. Served with our homemade tartare sauce and a wedge of fresh lemon.

King Scallops £10.95

Seared for a sweet, ocean-fresh bite, finished with rich whiskey sauce taste.

For a wintery twist, upgrade to Bacon Wrapped Scallops for only £2.00 extra.

Pint of Chilled Prawns £13.95

A generous pint of juicy, cold-water prawns, served chilled with a wedge of fresh lemon and our homemade Marie Rose sauce.

Prawn & Sausage Skewers £10.95

Grilled prawns and Navenby Butchers' sausages in garlic butter, skewered and served with a smoky paprika aioli and Guinness bread.

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.

Irish Seafood Chowder £8.95

Creamy seafood broth with mussels, octopus, squid, and prawns. Served with Guinness bread and Irish compound butter.

Irish Cheese Board

£13.95/19.95

A curated selection of fine Irish farmhouse and artisan cheeses, served with artisan crackers, seasonal chutney, fresh grapes, and our homemade Guinness bread.
Small Board –
A perfect individual cheeseboard to start or finish your meal.
Large Sharing Board –
A generous selection to share, including a glass of port and our homemade Guinness bread.

Starters & Small Plates

Signature Seafood Boil

Served for two guests
Pre-order only through our website 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 a whole lobster, 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 compond herb butter, golden potato farls, fried egg and classic baked beans.

Pancakes

£6.50

Three crepe style pancakes served with a generous dollop of whipped cream and fresh raspberries. Drizzled with your choice of golden honey or rich maple syrup.

Breakfast Muffin

From £5.50 a filling

Choose your fillings, served in a toasted English muffin with your choice of sauce. Irish-style or vegetarian sausage, bacon, scallops, white or black pudding, egg, tomato, mushrooms, potato farl or beans.

SUNDAYS ONLY

Sunday Seafood boil & Breakfast

Main Dishes

Irish Sausages & Colcannon £17.95

Navenby butcher's sausages, accompanied by creamy colcannon - a mash of potatoes, cabbage and spring onion. Served with a luscious Guinness onion gravy and vegetables.

The Pale Burgers £17.95

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.
Beef sourced from Navenby Butchers.

Surf & Turf Burger £20.95

Navenby'sButchers 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 lightly toasted bun. Served with fries or boxty chips.

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.
Add salmon for an extra £3

Hake & Pomme Anna £17.95

Pan-seared hake fillet with pomme anna, samphire and a zesty caper butter sauce—fresh and perfectly balanced.

Seafood & Chorizo Risotto £19.95

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

Pork Belly, Pommes Purées & Black Pudding £18.95

Tender pork belly with rich black pudding, buttery potato purée, roasted parsnips and sweet apple sauce.

Mussels with Thyme,Bacon & Cider Cream Sauce £16.95

Tender mussels in a bacon, parsley puree, thyme and cider cream sauce. Served with crusty Guinness bread or fries.

Sides

Boxty Chips £4.50

Upgrade with truffle dust for an extra £1.00

Golden, crispy, fluffy homemade chips – mashed potato rolled into a dough with flour, Irish seasoning and cut into thick, crunchy chips. Perfect for dipping or as a hearty side.

Homemade Garlic & Parsley Fries £3.95

Upgrade with truffle dust for an extra £1.00

Sliced Beer Battered Onions £3.95

Our version of onions ring in a crazy different way.

Colcannon £3.95

Upgrade with truffle oil for an extra £1.00

A classic Irish dish of creamy mashed potatoes blended with buttery cabbage and spring onions. Rich, comforting, and full of flavour.



All of our food is made to order and may include allergens or ingredients not listed on the menu. As our kitchen handles a variety of ingredients and our supply chain may change, we cannot guarantee that any dish is completely allergen-free. That said, we are always happy to do our best to meet your dietary needs.

VE Vegan | V Vegetarian | GF Gluten-Free | GFA Gluten-Free Alternative Available | VGA Vegan Alternative Available | VA Vegetarian Alternative Available | DF Dairy-Free | N Nuts | P Peanuts | S Sesame | SF Soya | E Eggs | M Milk | F Fish | CR Crustaceans | MO Molluscs | MU Mustard | CE Celery | SU Sulphites.

Wife-Made Dark Chocolate Fudge Brownie

£6.95

A decadent, small-batch masterpiece crafted by the owners wife herself. This rich, melt-in-your-mouth brownie features a dense, fudgey centre beneath a delicate, crinkly crust. Enhanced with a hint of espresso to deepen the roasted cacao notes. Pair it with a good Irish Whiskey and you've got yourself the ultimate sophisticated indulgence.

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

A curated selection of fine Irish farmhouse and artisan cheeses, served with artisan crackers, seasonal chutney, fresh grapes, and our homemade Guinness bread.
Small Board –
A perfect individual cheeseboard to finish your meal.
Large Sharing Board –
A generous selection to share, including a glass of port and our homemade Guinness bread.
Our Irish cheeses are supplied by Cheese Society just around the corner.

Selection Of Ice Cream

Two Scoops £3.99

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

All of our desserts are made in house by the owners wife for that classic homemade feel.



Coffees

Espresso

Single £3.00
Double £4.00

Americano

£3.25

The Pale Irish Coffee

£7.00

Desserts & Coffees

CAN YOU KEEP A SECRET?

In case you didn't know, we have a sister business in the form of a speakeasy bar located just across the road from us.

Fancy a cheeky cocktail or beverage after your food? Why not head over there and give it a try?

We promise you won't be disappointed.

Ask one of our servers for directions and more information.

Sláinte

Private Hires

For information about privately hiring the venue for a group or event please email info@thepale.co.uk.