

# Light Bites and Starters

Home Marinated Olives (VE + GF)	4.00
Sun-Blushed Tomatoes (VE + GF)	4.50
Garlic + Herb Focaccia (VE)	3.50
served with balsamic vinegar and extra virgin olive oil	
Garlic+ Mozzarella Focaccia (VE OP)	4.00
served with extra virgin olive oil	
Garlic, Mozzarella + Bacon Focaccia	4.50
served with extra virgin olive oil	
Southern Fried Chicken Strips	7.25
served with a ranch dressing	
Salt + Pepper Squid	8.25
served with a lemon and garlic mayonnaise	
Vegan Kofta (VE)	8.00
served with flatbread and tzatziki	
Heritage Tomato Salad (V + GF)	7.50
served with buffalo mozzarella and a green pesto dressing	
add parma ham for 1.50	

# Pizza

ALL PIZZAS AVAILABLE ON A GLUTEN FREE BASE

Margherita (V)	12.00
San Marzano sauce + buffalo mozzarella	
Pepperoni	13.50
San Marzano sauce, mozzarella + triple pepperoni	
Peppero-NAY! (VE)	13.50
San Marzano sauce, vegan mozzarella + triple vegan 'pepperoni'	
Hawaiian	13.50
San Marzano sauce, mozzarella, ham, mushrooms + pineapple	
Meat	14.50
San Marzano sauce, mozzarella, ham, chicken, bacon + pepperoni	
Ancho-Very Nice	13.50
San Marzano sauce, mozzarella, anchovies, cherry tomatoes + red onion	
Buffalo	13.50
San Marzano sauce, mozzarella, shredded chicken, blue cheese + buffalo sauce	

# Weekly Offers

Two for Tuesday:	
two for one on all our pizzas and cocktails all day	
Welly Wednesday:	
£12.50 for our fillet of beef wellington available from 12pm	
Paella Thursday:	
sharing paella (serves two) with a jug of white wine + peach sangria for £34	
Happy Hour and a Half :	
2-4-1 cocktails Tuesday – Friday from 5.30pm until 7pm	

Please ask your server for allergen information. (VE) – vegan (V) – vegetarian (GF) – gluten free (GF OP) – gluten free option available

# Cita'Deli Boards

Meat Board (GF OP)	17.00
a selection of Italian cured meats, sun blushed tomatoes, olives, artichokes, buffalo mozzarella, mixed leaf salad, garlic + herb focaccia, olive oil + balsamic	
Vegan Board (GF OP)	15.50
sun blushed tomatoes, olives, artichokes, balsamic onions, chargrilled peppers, hummus, mixed leaf salad, garlic + herb focaccia, olive oil + balsamic	

# Salads + Burgers

Panko Chicken and Bacon Caesar (GF OP)	12.50
a mixed leaf salad with a classic Caesar dressing, sun blushed tomatoes, and sourdough croutons	
Vegan 'Chicken' Caesar (GF OP)	12.50
vegan 'chicken' with a mixed leaf salad with a vegan Caesar dressing, sun blushed tomatoes and sourdough croutons	
Greek (GF)	13.00
a mixed leaf salad with sun blushed tomatoes, red onion, black olives, cucumber, mint and feta with an olive oil vinaigrette	
Sun-Bushed Tomato, Pesto + Penne	11.50
penne pasta salad salad with sun blushed tomatoes, olives, basil pesto and an olive oil vinaigrette	
Citadel Burger (GF OP)	13.50
beef patty with mozzarella, shredded lettuce, tomato and crispy onions with fries and onion rings	
Vegan Katsu 'Chicken' Burger	13.50
vegan chicken patty with a katsu mayo, crispy onions and shredded lettuce served with fries and onion rings	
Honey + Sriracha Chicken Burger (GF OP)	14.50
bread-crumbed chicken burger with a honey, sriracha and sesame glaze shredded lettuce and tomato served with fries and onion rings	

# Mains

Chicken + Chorizo Paella (GF) (Serves Two Option)	12.50/25.00
with tiger prawns, squid and a lime garnish	
Try with a jug of our White Wine and Peach Sangria!	17.00
Sweet Potato and Spinach Dahl (VE)	13.00
with lentils, red onion and chickpeas served with steamed basmati rice	
Beef Wellington	17.50
served with fondant potato, seasonal vegetables and a red wine jus	
Tiger Prawn Stir Fry	15.50
sweet chilli tiger prawns with lime, coriander and sesame seeds erved with egg noodles	
8oz Ribeye Steak (GF OP)	25.00
served with grilled mushroom, tomato, peas, fries and onion rings	
steak sauces: peppercorn and brandy, bearnaise or garlic butter all £2.50	



# Citadel.

# Desserts

Peanut Butter Stack	
served with toffee sauce and banana ice-cream	
8.50 (V)	
Lemon Posset	
served with shortbread and a raspberry compote	
7.50 (V)	
New York Cheesecake	
served with passionfruit and a mango sorbet	
6.50 (V) (GF)	
Dark Chocolate Brownie	
served with caramel ripple ice-cream	
7.50 (VE)	

# Contact Us

Instagram	
@citadellincoln	
Email	
citadellincoln@gmail.co.uk	
Phone	
01522 536 333	

## DRAUGHT BEER

<b>Guinness</b> 4.3%	<b>5.00</b>
<b>East Coast IPA</b> 4%	<b>4.75</b>
<b>Estrella Galicia</b> 4.7%	<b>5.50</b>
<b>Yardbird Pale Ale</b> 4%	<b>5.00</b>
<b>Greene King IPA</b> 3.6%	<b>4.75</b>
<b>Gamma Ray</b> 5.4%	<b>5.95</b>

## BOTTLED BEER + CIDER

<b>Peroni</b> 5.1%	<b>5.00</b>
<b>Peroni Gluten Free</b> 5.1%	<b>5.00</b>
<b>Peroni Libera</b> 0.0%	<b>5.00</b>
<b>Aspalls</b> 4.3%	<b>5.00</b>
<b>Rekorderlig</b> strawberry and lime	<b>4.30</b>

## WHISKEY

<b>Jack Daniels</b> 25ml with mixer 40%	<b>5.75</b>
<b>Bulleit Bourbon</b> 25ml with mixer 45%	<b>5.75</b>
<b>Glenfiddich</b> 25ml with mixer 40%	<b>5.75</b>
<b>Jameson</b> 25ml with mixer 40%	<b>5.75</b>
<b>Glenmorangie</b> 25ml with mixer 40%	<b>5.75</b>
mixers include: coca-cola, diet coke, lemonade, tonic, light tonic, ginger ale, bitter lemon, elderflower tonic or soda water	
note: price without a mixer will vary	

## WINE LIST

<b>Red</b>	
<b>Rock Hopper Merlot</b> Chile 14%	<b>5.25/7.25/19</b>
<b>Rock Hopper Shiraz</b> Australia 14.5%	<b>5.25/7.25/19</b>
<b>Malbec</b> Argentina 13%	<b>6.95/8.95/19</b>
<b>Mud House Pinot Noir</b> New Zealand 13% (bottle only)	<b>27.00</b>
<b>Rioja Crianza</b> Spain 13.5% (bottle only)	<b>27.00</b>
<b>White</b>	
<b>Rock Hopper Chardonnay</b> Australia 13%	<b>5.25/7.25/19</b>
<b>Giotto Pinot Grigio</b> Italy 12.5%	<b>5.25/7.25/19</b>
<b>Punto de Vista Sauvignon Blanc</b> Chile 13%	<b>5.25/7.25/19</b>
<b>Definition Sauvignon Blanc</b> New Zealand 13%	<b>6.95/8.95/27</b>
<b>Rose</b>	
<b>Pebble Bay Zinfandel</b> California 12%	<b>6.75/8.75/19</b>
<b>Giotto Pinot Blush</b> Italy 12%	<b>6.95/8.95/19</b>
<b>Sangria</b>	
<b>White Wine and Peach Sangria</b> (jug only)	<b>17.00</b>

## HOT DRINKS

<b>Americano</b>	<b>2.75</b>	<b>Latte</b>	<b>3.00</b>
<b>Cappuccino</b>	<b>3.00</b>	<b>Flat White</b>	<b>3.00</b>
<b>Mocha</b>	<b>3.00</b>	<b>Iced Coffee</b>	<b>3.00</b>
<b>Hot Chocolate</b>	<b>3.25</b>	<b>Tea</b>	<b>2.75</b>
served with whipped cream and marshmallows		English breakfast, green, earl grey or peppermint tea available	
<b>Irish Coffee</b>	<b>6.50</b>	DAIRY OR SOYA MILK AVAILABLE!	
Tia Maria, Baileys or Jameson			

## GIN

<b>Beefeater</b> 40%	<b>5.75</b>
<b>Hendricks</b> 41.4%	<b>5.75</b>
<b>Whitley Neil</b> 43%	<b>5.75</b>
<b>Gordons Sloe Gin</b> 26%	<b>5.75</b>
<b>Beefeater Pink Gin</b> 37.5%	<b>5.75</b>
<b>Whitley Raspberry</b> 43%	<b>5.75</b>
<b>Whitley Neil Rhubarb</b> 43%	<b>5.75</b>
<b>Tanqueray Seville</b> 41.3%	<b>5.75</b>
mixers include: coca-cola, diet coke, lemonade, tonic, light tonic, ginger ale, bitter lemon, elderflower tonic or soda water	

## SOFT DRINKS

<b>Coca-Cola/Diet</b>	<b>1.50/3.00</b>
<b>Lemonade</b>	<b>1.50/3.00</b>
<b>Cordial</b> orange, lime or blackcurrant	<b>1.00</b>
<b>Appletiser</b>	<b>2.50</b>
<b>J20</b> orange and passionfruit	<b>2.50</b>
<b>Fruit Juice</b> orange, apple, cranberry or pineapple	<b>2.50</b>
<b>Fruit Shoot</b> blackcurrant or orange	<b>2.50</b>
<b>Red Bull</b>	<b>2.50</b>
<b>Fentimans Range</b> victorian lemonade, rose lemonade or ginger beer	<b>2.75</b>
<b>Shweppes Range</b> tonic water, light tonic, ginger ale or bitter lemon tonic	<b>1.75</b>
<b>Fever-Tree Tonic</b> elderflower tonic water	<b>1.75</b>

## SPIRITS

<b>Smirnoff Vodka</b> 37.5%	<b>5.75</b>
<b>Chase Rhubarb Vodka</b> 40%	<b>5.75</b>
<b>Bacardi Carta Blanca</b> 40%	<b>5.75</b>
<b>Kraken Black Spiced</b> 47%	<b>5.75</b>
<b>Sailor Jerry Spiced</b> 40%	<b>5.75</b>
mixers include: coca-cola, diet coke, lemonade, tonic, light tonic, ginger ale, bitter lemon, elderflower tonic or soda water	

## SPARKLING WINE + CHAMPAGNE

<b>Amodo Prosecco</b>	<b>7.00/22.00</b>
<b>Amodo Prosecco</b> rose prosecco	<b>6.95/20.00</b>
<b>Mumm Brut</b> bottle only	<b>35.00</b>
<b>Mumm Rose Brut</b> bottle only	<b>35.00</b>
<b>Veuve Clicquot Brut</b> bottle only	<b>60.00</b>

## LIQUEURS, SHOTS +

## APERITIFS

<b>Pimms</b> available by the glass or jug	<b>5.95/15.50</b>
<b>Aperol Spritz</b>	<b>7.50</b>
<b>Disaronno</b> 25ml with mixer 28%	<b>5.75</b>
<b>Baileys</b> 50ml 17%	<b>3.50</b>
<b>Passoa</b> 25ml with mixer 17%	<b>5.50</b>
<b>Baby Guinness</b>	<b>3.00</b>
<b>Olmeco Tequila Blanco</b>	<b>3.00</b>
<b>Tequila Rose</b>	<b>3.00</b>
<b>Jagerbomb</b>	<b>3.00</b>