

Dinner menu

We source our ingredients from carefully selected local suppliers, offering fresh and seasonal produce from all over Lincolnshire.

Starters

Soup of the day £9 V VGO GFO

Savoury cheese scone and aerated butter

Pan fried scallops £12 GF

Bisque velouté, pickled radish, dill oil

Ham hock roulade £11 GFO

Bacon jam, green apple caviar, roast carrot purée, mustard and sesame seed tuile

Leek and asparagus mosaic £12 VG GF

Black garlic aioli, ume infused sesame seed, savoury biscuit crumb

Lincoln Hotel Scotch egg £13

Sausage meat pavé, salt cured egg yolk, savoury meringue, toasted brioche and truffle crumb, mushroom ketchup

Feta and watermelon £13 VG GF

Torched watermelon, feta cheese mousse, mint and basil gel, tomato consommé

Pork and duck liver orange parfait £13 GFO

Toasted croissant wheel, blackberries, ponzu citrus soy sauce gel, quince

Half shelled moules marinière £14 GF

Garlic, fennel and seaweed cream sauce, kimchi roasted sesame seeds

Desserts

Sticky toffee pudding £9 V

Chestnut purée, toasted pine nut, rum soaked raisin caramel sauce

Mixed berry trifle £10 V

Honeycomb granola, clotted cream ice cream

Summer berry panna cotta £12 VG GF

Pimm's gel, raspberry sorbet, Pimm's garnish

Chocolate and caramel meringue tart £10 VG GF

Chestnut and date purée, salted shortbread crumb, aerated cream

Blueberry, lemon and poppy seed cheesecake £10 V

Mango gel, honeycomb, poppy seed tuile

Selection of ice creams or sorbets £7 (3 scoops) VGO GFO

Please ask your server for flavours

Lincolnshire cheese board £12 VO VGO GFO

Lincolnshire blue cheese, Lincolnshire Poacher, smoked cheddar, homemade chutney, grapes and whipped butter

Main courses

31 day dry aged 8oz ribeye steak £32* GFO

Roasted balsamic glazed cherry tomatoes on the vine, field flat cap mushroom, onion rings, soy and shiitake mushroom butter, triple cooked chunky chips and caesar salad, choice of trio of peppercorn sauce, stilton or diane sauce

Add garlic buttered tiger prawns £4

*£5 supplement charge applies for dinner packages

Pan fried salmon pavé £24 GFO

Purple radish scales, saffron infused spelt risotto, asparagus spears, soybean cream sauce

Beer battered haddock £18 GFO

Triple cooked chips, crushed minted peas, charred lemons, homemade tartar sauce, crispy capers, shallot rings

Homemade crab and crayfish ravioli £22

Squid ink tagliolini, spinach and lemon cream sauce, crispy capers, sea fennel

Steak and mushroom pie £20

Black pepper dumplings, suet pastry, chive mashed potato or triple cooked chips, sautéed green beans, gravy

Grilled broccoli steak £21 VG GF

Sumach infused carrot purée, toasted pine nuts, Greek white cheese

Chicken ballotine £23 GF

Pistachio, spinach and truffle mousse, pressed potato, carrot purée, Romanesco, shiitake mushroom jus

Sous vide duck breast £25 GF

Salt baked heritage beetroot, smoked goat's cheese curd, parmentier potatoes, beetroot gel, juniper berry jus

Braised carrot rosette £21 VG GF

Pea and bacon spelt risotto, toasted pine nuts, beetroot gel

Pan fried lamb rump £27 GFO

Soft herb crumb, polenta margherita, grilled asparagus, crispy onion and mint, bordelaise sauce, lovage and chervil purée

Braised pork neck £24 GF

Orange and star anise braised carrot, dauphinoise potato, crackling and sage crumb, pickle purple radish, apple gel, jus

Side dishes all £5

Seasonal vegetables VG GF

Tenderstem broccoli VG GF

Savoy cabbage and pancetta GF

Chive mash VG GF

Beer battered onion rings VG

Triple cooked chunky chips, sweet potato fries or skinny fries VG GF

Garlic and herb parmentier potatoes VG GF

Bread board, butter, oil and balsamic V VGO GFO

(V) Vegetarian (VG) Vegan (GF) Gluten free (O) Option

Please feel free to speak to a member of staff about FOOD ALLERGENS and INTOLERANCES