



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 GFO

Bisque velouté, black pudding, dill oil

Braised pig cheek £11 GF

Celeriac and truffle purée, pea and bacon, jus

Goat's cheese roulade £12 VG GFO

Seaweed ash, beetroot gel, balsamic pearls, basil and brioche crumb

Venison sausage meat bon bon £13 GF

Blackberries, citrus ponzu and chocolate sauce, puy lentils, crispy kale

Sautéed shimeji and grey oyster mushrooms £13 VG GF

Spinach gnocchi, passata sauce, vegan bacon dust

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

Toasted pine nut, rum soaked raisin caramel sauce, clotted cream ice cream

Mixed berry trifle £10 V

Honeycomb granola, clotted cream ice cream

Gingerbread, spiced apple and cherry crumble £12 GFO

Pistachio creme anglaise, sesame seed tuile

Chocolate and caramel meringue tart £10 VG GF

Vegan honeycomb, salted shortbread crumb, aerated cream

White chocolate cheesecake £10 V

Salted caramel infused mixed berry compote, blueberry gel, vanilla seed ice cream

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

Saffron infused spelt risotto, charred pak choi, leek nest and soya bean 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

Baked hispi cabbage £21 VG GF

Five bean cassoulet, crispy onion, grated smoked Applewood cheese

Chicken ballotine £23 GF

Pistachio, spinach and truffle mousse, pressed potato, celeriac puree, crispy kale, 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

Maple and herb sous vide butternut squash £21 VG GF

Puy lentil ragout, five spice coconut cream

Pan fried lamb rump £27 GFO

Soft herb crumb, dauphinoise potato, crispy onion and mint, bordelaise sauce, crushed peas and butternut purée

Braised pork neck £24 GF

Orange and star anise braised carrot, dauphinoise potato, crackling and sage crumb, buttered pak choi, smoked apple purée, 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

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