



Valentine's Dinner menu

available on 13th February and 14th February between 5pm and 8pm

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

Starters

Confit duck, smoked duck and pistachio terrine, brioche toast, cherry gel, orange caviar GFO

Heritage beetroot, beetroot textures, whipped burrata, torched blood orange segments, pistachio and aged balsamic v VGO GF

Pan seared scallops, cauliflower puree, lobster bisque, crispy sesame seaweed cracker GF

Main courses

Fillet of beef, saffron fondant potato, confit shallot, heritage carrots, truffle and bone marrow jus GF

Pan fried chicken supreme, truffle chicken mousseline, wild mushroom, dauphinoise potato, jus gras GF

Pan seared sea bass, saffron risotto, asparagus tips, tempura cray fish tails, shellfish butter sauce GFO

Twice baked cheese souffle, balsamic soaked mushrooms, leeks nest, tarragon and mushroom cream sauce VG

Desserts

Chocolate mousse, chocolate brownie bon bon, popcorn ice cream, mint infused mixed berry compote, tonka bean shortbread crumb v GF

Rose and strawberry infused panna cotta, white chocolate soil, chocolate coated strawberries, champagne sorbet, honey tuille vGO GFO

Lincolnshire cheeseboard, Lincolnshire blue cheese, Lincolnshire Poacher, smoked cheddar, homemade chutney, grapes, whipped butter vO VGO GFO

To finish

Choose from a pot of freshly brewed tea or freshly brewed Stokes cafetière coffee

2 courses £35

3 courses £40

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

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

