

## Dinner menu

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

### For the table

**Bread board £5** V VGO GFO  
Butter, olive oil and balsamic glaze

### Starters

**Chef's choice of soup £9** V VGO GFO  
Savoury cheese scone or warm bread roll, aerated butter

**Sea bass ceviche £12** GF  
Radish, pickled cucumber, mango and chilli salsa

**Ham hock terrine £11** GF  
Pea purée, apple and mustard compote, leek nest, fried quail egg

**Tomato and goat's cheese roulade £12** GF  
Heritage beetroot, basil oil, balsamic glaze, torched goat's cheese

**Confit duck leg spring roll £13**  
Potato rosti, plum gel, cucumber ribbons, sweet chilli and spring onion sauce

**Watermelon and Greek white cheese £12** VG GF  
Balsamic gel sheet, basil oil rocks

**Chicken liver parfait £13** GFO  
Poached rhubarb, toasted savoury muffin, wild garlic oil, red onion marmalade

**Crab meat and prawn cocktail terrine £14** GFO  
Avocado aioli, pickled heritage beetroot, lemon caviar, bonito flakes

### Desserts

**Sticky toffee pudding £10** V  
Maple-soaked, seasoned nut salsa, caramel sauce, rum and raisin ice cream

**Apple and plum crumble tart £12** VG GF  
Homemade clotted cream and cinnamon ice cream, mixed nut brittle

**Rhubarb and custard Eton mess £10** VGO GF  
Poached rhubarb, vanilla bean custard, rose Chantilly cream, meringue shards, stem ginger gel, raspberry sorbet

**Orange tiramisu cheesecake £10** VGO GFO  
Whipped coffee foam, candied orange peel, crème fraîche

**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, sliced plum bead, quince, grapes, biscuits and whipped butter

### Main courses

**31 day dry aged 8oz ribeye steak £32\*** GFO  
Roasted balsamic glazed plum tomatoes, field flat cap mushroom, onion rings, sundried tomato and black garlic butter, triple cooked chips, watercress and shaved parmesan salad served with your choice of peppercorn, stilton or diane sauce

**Add a dozen garlic tiger prawns £8**  
\*£5 supplement charge applies for dinner packages

**Pan fried hake fillet £24** GF  
Five bean and chorizo broth, wilted pak choi, seaweed and sesame seed cracker

**Beer battered haddock £18** GFO  
Triple cooked chunky chips, marjoram crushed peas, charred lemon, Bloody Mary tartar sauce, crispy shallot rings

**Duo of fish £22** GF  
Pan fried salmon and seabass, saffron risotto, wild garlic oil, squid ink tapioca cracker, lobster bisque

**Chicken, leek and mushroom tart £21** GFO  
Triple cooked chips or mashed potato, tarragon dumplings, buttered tenderstem broccoli and peas

**Baked beetroot wellington £20** VG GF  
Wilted spinach, mushroom duxelle, mashed sweet potato, vegan cream sauce

**Chicken ballotine £23** GF  
Black garlic mousse, charred baby leek, duchess potato, mushroom ketchup, torched corn rib, chicken butter sauce

**White soy sauce marinated duck breast £25**  
Asian flavoured stir fry vegetables, ramen consume, crispy rice noodles, poached hen's egg

**Ceylon spice baked cauliflower £21** VG GF  
Coconut milk rice, cashew nuts, red lentil dhal, toasted coconut shards

**Sous vide rolled lamb belly £27** GF  
Apple and Herbes de Provence, potato fondant, balsamic baby shallot, cherry gel, smoked yoghurt aioli

**Pork head to toe £25** GFO  
Pomegranate braised pig's cheek, confit belly pork and ham hock bon bon, apple and pear salsa, carrot purée, pickled cucumber and radish, pomegranate jus

### Side dishes all £5

Seasonal green vegetables V VGO GFO  
Tenderstem broccoli with blue cheese and pine nut butter VG GF  
Mashed potato VG GF  
Beer battered onion rings VG GFO  
Triple cooked chunky chips, sweet potato fries or skinny fries VGO GF

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

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