



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

Olives £3 VG GF

Starters

Chef's choice of soup £9 V VGO GFO

Savoury cheese scone or warm bread roll

Lemon and caraway seed cured sea bass £12 GF

Pickled red cabbage, apple and golden raisin salsa

Scotch egg £11 GF

Black pudding and sausage meat, sage and onion crumb, apple and pear gel, homemade picalilli

Chestnut and mushroom parfait £12 VG GF

White truffle oil rocks, puff pastry croûte, roasted onion aioli

Beetroot carpaccio £12 VGO GFO

Pressed beetroot cubes, whipped goat's cheese mousse, pastry tuile, pistachio and fig balsamic compote

Duck liver pate £12 GFO

Madeira gel sheet, gingerbread crumb, pickled pear, pomegranate molasses, toasted onion loaf

Teriyaki glazed belly pork £12

Wakame salad, miso aioli, compressed apple and sesame seed, crispy onions

Pan fried scallops £15 GF

Curried cauliflower purée, parma ham shards, onion bhaji crumb, crispy curry leaves, wild garlic oil

Desserts

Sticky toffee pudding £10 V

Maple syrup and banana chip mix, sticky toffee sauce, stem ginger ice cream

Spiced plum frangipane tart £12 V

Honey and cinnamon roasted hazelnuts, caramel gel, clotted cream ice cream

Chocolate brownie spring roll £12 V

White chocolate and hazelnut crumb, berry compote, chocolate sauce, orange and Cointreau gel, caramel ice cream

Mulled wine poached pear £10 VG GF

Puffy pastry tuile, nut brittle, berry gel, vanilla pod 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

Cranberry Cheddar, Poacher Cheese, Cote Hill Blue, sliced plum bread, 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, mustard black garlic and chilli flake butter, triple cooked chips, braised baby gem served with your choice of peppercorn, stilton or diane sauce

Add a dozen garlic tiger prawns £8

*£5 supplement charge applies for dinner packages

Beer battered haddock £19 GFO

Triple cooked chunky chips, marjoram crushed peas, charred lemon, Bloody Mary tartar sauce, crispy shallot rings

Chicken thigh ballotine £23 GF

Wrapped in parma ham, ham hock mousse, crispy dauphinoise potato, mushroom velouté, glazed baby carrots, tarragon

Chicken, leek and mushroom tart £21 GFO

Triple cooked chips or mashed potato, tarragon dumplings, green beans, purple broccoli, toasted almonds

Duo of fish £22 GF

Pan fried sea bass and hake, crispy dauphinoise potato, saffron, tarragon and pea cream sauce, purple sprouting broccoli, wild garlic oil

Poached hake fillet £24 GF

White bean and chorizo cassoulet, crab bisque, pickled cucumber, tapioca cracker

Confit duck leg £25 GF

Braised puy lentils, celeriac purée, sour cherry gel, crispy kale, charred baby leeks, jus

Roasted celeriac steak £21 VG GF

Sautéed wild mushrooms, chestnut apple purée, crispy kale, toasted hazelnuts, truffle oil and wild garlic cream

Rolled lamb belly £26 GFO

Pomme purée, torched goat's cheese, roasted baby beetroot, hazelnut brioche crumb, blackberry gel

Sous vide pork tenderloin £25 GF

Braised pork cheek, purple sweet potato fondant, burnt leek ash, celeriac puree, baked cauliflower florets, apple and mustard jus

Side dishes each £5

Triple cooked chunky chips or skinny fries VGO GF

Seasonal vegetables VG GFO

Creamy pomme purée VGO GF

Onion rings VG 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