

A La Carte Menu

Pre-Starters

- Garlic Poacher Cheese Ciabatta **V** £3
 Homemade Bread Rolls, Flavoured Butter **V** £2
 Marinated Olives **V** **V** (GF) £3
 Pigs in Blankets with Mustard Aioli £3

Starters

- Spiced Butternut Squash Soup £5.95 **V**
 Toasted Pumpkin seeds, Truffle mascarpone

 Chicken and Ham hock Terrine £6.25 (GFA)
 Mustard Aioli

 Home Smoked Salmon Press £6.75 (GFA)
 Chive Creme fraiche, Crab, Apple

 Whipped Goats Cheese £5.75 **V** (GFA)
 Beetroot, Onion marmalade, Rocket & Balsamic Dressing

 Classic King Prawn Cocktail £6.25
 Lemon, Avocado, Pesto

 Pan Seared Breast of Wood Pigeon £8.50
 Textures of Parsnip, Black berry sauce

Mains

- Pan Fried Seabass £17.50 (GF)
 Crushed new potatoes, Orange & Fennel sauce

 Braised Shoulder of Lamb £22.00 (GFA)
 Mint crust, Dauphinoise Potato, Pea Puree, Red wine Jus

 Blue cheese Gnocchi £14.50 **V**
 Rocket & tomato Salad

 Corn Fed Chicken Breast £17.50 (GFA)
 Creamed Potato, Smoked chicken croquette, Truffle Butter Sauce

 Slow Braised Beef £18.50 (GF)
 Bourguignon Garnish, Fondant Potato

 Baked Salmon £18.50 (GF)
 Pea & spring onion risotto, garlic butter

 Wild Mushroom Risotto £15.00 **V**
 Rocket, Cheese shard

 6oz Flat Iron Steak £16.50
 8oz Sirloin Steak £26
 8oz Ribeye Steak £24.50

Grilled Tomato, Flat Cap Mushroom, Chips, Watercress
 Sauces £2.00 (Bearnaise, Peppercorn, Blue cheese, Garlic butter)



Select Lincolnshire finest locally sourced produce

V Denotes suitable for vegetarians **V** Denotes suitable for vegans

A La Carte Menu

Desserts


Selection of Ice-creams or Sorbets £4.85 **V**

Baked Lemon Tart £5.50
Crème Chantilly & Raspberries

Dark Chocolate Torte £6.25 **V** (GFA)
Chocolate Sauce, Salted Caramel Ice Cream

White chocolate & Baily's Cheesecake £6.00 **V**
Honeycomb Ice-cream

Sticky Toffee Pudding £5.95 **V**
Butterscotch Sauce, Honeycomb ice cream

Local Cheese and Biscuits £8.25 **V**  (GFA)
Grapes, Celery and Chutney