

## A La Carte Menu

### Pre-Starters

- Garlic Poacher Cheese Ciabatta **V** £3.50  
 Vines Bread & Homemade Flavoured Butters **V** £3.50  
 Marinated Olives **V** **V** (GF) £3.50

### Starters

- Pea & Mint Soup, chive crème fraiche £5.75 (GF) **V** (vegan option available)  
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 Whipped Goats cheese & heritage beetroot salad, Raspberries & Candied walnuts £6.50 **V** (GF)  
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 Ham Hock Terrine, Pickled Baby Vegetables, Piccalilli Ketchup, Nasturtiums £7.00 (GF)  
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 Coriander Chilli Crab Cakes, Lemon Aioli £7.50  
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 Lamb Sweetbreads, Asparagus, Pea & Shallot £7.50  
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 Smoked Chicken Salad, Watermelon, Feta Cheese £7.00 (GF)  
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 Hibiscus & Elderflower Gin Cured Salmon, Pickled Cucumber, Granny Smith, Radish, Orange Marmalade £7.50 (GF)

### Salads

- Panzanella, Ciabatta, Heritage Tomatoes, Red onions £9.00 **V**  
 Caesar, Baby gem, Grana Padano, Anchovies, Croutons £9.00 (GFA)  
 Greek, Red onions, Olives, Cucumber, Feta £9.00 **V** (GF)  
 Add Smoked Salmon, Grilled Halloumi or Chilled Poached Chicken £4

### Mains

- Pan Fried Sea bass, Pesto, Summer Vegetable Gnocchi £18.00  
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 Roasted Duck Breast, Cucumber & Radish Salad, Crispy noodles, Soy & Honey Dressing £19.95  
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 Herb Roasted Chicken; Ratatouille Vegetables £18.00 (GF)  
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 Pan Fired Cod Cheeks, Squid ink Pasta £19.95  
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 Tasting of beef, Fillet, Smoked Rib, Ox tail Croquette, Braised Beef Cheek £25  
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 Duo of Pork, Cider Braised Belly, Tenderloin, Roscoff Onion, Baked Apple, Dauphinoise Potato, Madeira £21.95 (GF)  
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 Fragrant Potato Cake, Red Lentil Dahl, Onion Bhaji, Harissa Ketchup, Lime Pickle £18.00 **V**  
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### Grill

- 6oz Flat Iron Steak £18.00  
 8oz Sirloin Steak £26  
 8oz Ribeye Steak £24.50  
 8oz Pork Chop £22.00

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



**Select Lincolnshire finest locally sourced produce**

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

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## Sides

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Hand Cut Chips, Smoked Salt £4.00  
Tender stem broccoli, Toasted Almonds £4.00  
Bitter Leaf Salad, Parmesan, Truffle £4.00  
Buttered Jersey Royals, Fresh Mint £4.00  
Sauteed French Beans, Pancetta, Garlic £4.00  
Baby Carrots, Lemon, Pomegranate £4.00

## Desserts

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Selection of Ice-creams or Sorbets £4.85  (GFA)

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Baked Egg Custard £6.50  
Malted Marshmallow, Strawberry Gel, Meringue

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Rum & Coconut Parfait £7.50  
Compressed Pineapple, Passionfruit Sugar  
White Chocolate Mousse

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Milk Chocolate Semifreddo £7.00  
Miso Caramel, Liquorice Ice Cream  
Cacao Sponge

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Strawberry Assiette £6.50  
Fresh, Poached, Macerated, Gel, Freeze Dried  
Macaron

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Local Cheese and Biscuits  
Grapes, Celery, Homemade Ale Chutney,  
Vines Plum Loaf

£8.50  