

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)

 Whipped Goats cheese & heritage beetroot salad, Raspberries & Candied walnuts £6.50 **V** (GF)

 Ham Hock Terrine, Pickled Baby Vegetables, Piccalilli Ketchup, Nasturtiums £7.00 (GF)

 Coriander Chilli Crab Cakes, Lemon Aioli £7.50

 Lamb Sweetbreads, Asparagus, Pea & Shallot £7.50

 Smoked Chicken Salad, Watermelon, Feta Cheese £7.00 (GF)

 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

 Roasted Duck Breast, Cucumber & Radish Salad, Confit Leg Wonton, Soy & Honey Dressing £19.95

 Herb Roasted Chicken; Ratatouille Vegetables £18.00 (GF)

 Pan Fired Cod Cheeks, Squid ink Pasta £19.95

 Tasting of beef, Fillet, Smoked Rib, Ox tail Croquette, Braised Beef Cheek £25

 Duo of Pork, Cider Braised Belly, Tenderloin, Roscoff Onion, Baked Apple, Dauphinoise Potato, Madeira £21.95 (GF)

 Fragrant Potato Cake, Red Lentil Dahl, Onion Bhaji, Harissa Ketchup, Lime Pickle £18.00 **V**

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

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

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

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

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

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

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

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

£8.50  