



## RESTAURANT MENU

Lincolnshire is a county with huge food provenance and expertise. Our Select Lincolnshire membership promotes this and identifies our close partnerships with local suppliers. Every dish on our menu contains locally produced items, ranging from fruit and vegetables and locally sourced free range eggs to freshly caught fish from Grimsby.

2 COURSES £32.50 • 3 COURSES £37.50

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### TO START

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#### **VICHYSOISE SOUP AND SMOKED HADDOCK**

A hot leek and potato soup, presented with smoked haddock and a variation of leeks

#### **CONFIT SALMON**

Slow cooked confit salmon, pickled cucumber, toasted sourdough crisp and wasabi mayo

#### **SCALLOPS ROULADE**

Scallops encased in a prawn mousse, rolled in a light garlic parsley and lemon crumb on cauliflower purée with Madeira glaze (£1.00 supplement)

#### **HAM HOCK AND PEA CROQUETTES**

Ham hock croquette with a pea centre, beurre blanc, pea purée and grape chutney

#### **SMOKED VENISON AND BEETROOT SALAD**

Home smoked venison with ruby beetroot and spiced baby pear

#### **HERITAGE TOMATOES**

Heritage tomatoes with mashed charred aubergine, black Kalamata crumb and bloody Mary foam

#### **COMPRESSED WATERMELON AND BLUE CHEESE**

Compressed watermelon topped with a blue cheese mousse, port reduction and crushed walnuts

#### ALLERGEN INFORMATION

Customers are advised to let our staff know if any food may cause an allergen reaction prior to ordering. If you would like to know the list of ingredients in a dish from our menu, please ask a member of our team who will be happy to assist you.



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### TO FOLLOW

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#### **SEABASS FILLET**

Grilled seabass fillet, burnt apple, fennel, and crushed new potatoes

#### **BAKED COD LOIN**

Baked cod loin with a mustard crust, creamed spinach,  
beurre rouge and potato rosti

#### **PORK TENDERLOIN FILLET**

Roast pork tenderloin fillet, wrapped in black pudding and Parma ham,  
with potato terrine and carrots

#### **SAGE AND ONION CHICKEN BALLOTINE**

Chicken breast stuffed with a sage mousse, wrapped in chicken skin with  
a sage and parmesan crumb, charred onion and caramelised onion purée

#### **LINCOLNSHIRE PHEASANT**

Pan fried pheasant breast with cabbage wrapped confit leg,  
on celeriac with smoked mash and figs

#### **CALVES LIVER**

Calves liver on braised pancetta enhanced red cabbage and fondant potato

#### **DUCK BREAST**

Pan fried duck breast with duck fat bon bon and glazed baby turnip

#### **RIB EYE STEAK**

10oz ribeye steak cooked to your liking and served with field mushroom,  
cherry tomatoes, hand cut chips and onion rings  
(£9.00 supplement)

#### **BUTTERNUT SQUASH TERRINE**

Rosemary and butternut squash terrine, crumbled goat's cheese,  
sea salt granola and a light chilli oil

#### **CHESTNUT RISOTTO**

Chestnut risotto with wild mushrooms, truffle oil and parmesan

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### SIDE DISHES (£3 EACH)

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Seasonal Vegetables	Sautéed New Potatoes
Mash Potatoes	Mixed Salad
Homemade Thick Cut Chips	Stilton or Peppercorn Sauce

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### TO FINISH

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#### **APPLE TERRINE**

Sliced apples cooked in butter, served with a hazelnut cream and crumble with a blackberry sorbet

#### **CHOCOLATE MOUSSE CAKE**

A rich chocolate mousse sandwiched between two layers of chocolate sponge, covered in chocolate glaze, with a raspberry sauce

#### **SYRUP SPONGE PUDDING**

Hot syrup sponge pudding with a creamy vanilla custard sauce and warm syrup

#### **AMARETTO CRÈME BRÛLÉE**

Smooth Amaretto enhanced crème brûlée with a berry compote and biscotti biscuit

#### **PINEAPPLE PAIN PERDU**

Layers of French toast, stewed pineapple and roasted pineapple baked in the oven, topped with clotted cream and drizzled with honey

#### **ICE CREAMS AND SORBETS**

A selection of ice creams and sorbets.  
Please ask for details of current flavours

#### **CHEESEBOARD**

Lincolnshire unpasteurised cheeses consisting of Cote Hill Blue and Yellow with Lincolnshire Poacher, served with crackers, celery, grapes and tomato chutney  
(£2.00 supplement)

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### DESSERT WINES

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#### **Nivole Moscato d'Asti** (Pimonte, Italy)

£7.20 glass £21.50 ½ bottle

#### **Château De Juge Cadillac** (Bordeaux, France)

£8.30 glass £24.75 ½ bottle

#### **Elysium Black Muscat** (California, USA)

£8.50 glass £25.50 ½ bottle

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### PORT AND BRANDY

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**Taylor's LBV Port**

£4.20

**Cockburn's Ruby Port**

£3.60

**Rémy Martin VSOP**

£4.50

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### LIQUEUR COFFEES

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**Jamaican Coffee with Dark Rum**

£5.50

**French Coffee with Brandy**

£5.50

**Calypso Coffee with Tia Maria**

£5.50

**Irish Coffee with Jameson Whisky**

£5.50

**Baileys Coffee**

£5.50

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