



## 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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#### **Pea and Mint Soup**

A creamed soup served with a pea soufflé and crispy Parma ham

#### **Chilled Crab and Fennel Canneloni**

Fresh white crab meat blended with fennel and cream garnished with pink grapefruit and scorched baby fennel

#### **Pan fired Tempura Scallops**

A pair of tempura dipped scallops, with a scallop roe pâté and deep fried sweetened kale (£1.00 supplement)

#### **Potted Salmon**

Potted salmon blended with crème fraîche and pickled cucumber, topped with a watercress mousse

#### **Duck Liver Parfait**

Duck liver parfait on a Madeira and redcurrant glaze, with a date and apricot compote with a garlic and rosemary bread tuile

#### **Smoked Chicken Salad**

Diced house smoked chicken breast with fresh mango and golden sultanas mixed with a light tarragon enhanced mayonnaise

#### **Emmental Beignets, Thai Jelly**

Deep fried emmental cheese choux buns, with a red chilli and coriander jelly

#### ALLERGEN INFORMATION

In compliance with labelling regulation EC1169/2011 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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#### **Sea Trout Supreme**

Grilled supreme of sea trout with textures of cauliflower and curry oil

#### **Bream Fillet**

Pan fried sea bream wutg potato pearls, peas, asparagus and broad beans

#### **Pork Loin**

Grilled pork loin with a compote of mixed beetroots, new potatoes and Braeburn apple

#### **Chicken Breast**

Pan friend chicken breast on puree potato with a rich red wine sauce and mushrooms

#### **Lamb Cannon**

Lamb cannon coated in a herbed crumb, garnished with fondant potatoes, grilled cherry tomatoes and an aubergine and ratatouille roulade (£1.00 supplement)

#### **Calves Liver**

Pan friend calves liver on Dijon mustard and thyme mash with crispy pancetta

#### **Duck Breast**

Pan fried duck breast with a maple and marinated cherry sauce, served with a potato terrine and grilled pak choi

#### **Rib Eye Steak**

10oz rib eye steak cooked to your liking and served with a field mushroom, cherry tomaties, hand cut chips and grilled pak choi

#### **Pumpkin Tortelli**

Pumpkin tortelli in a creamy sauce of walnuts and rocket

#### **Ricotta, Mushroom and Spinach Tart**

A filo tart filled with ricotta, mushroom and spinach, served with a buttery tarragon mash

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### SIDE DISHES

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**Seasonal vegetables**

**Sautéed new potatoes**

**Mashed potatoes**

**Mixed salad**

**Homemade thick cut chips**

**Stilton or peppercorn sauce**

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### TO FINISH

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#### **Puff Pastry Apple Crumble**

Apple, brandy and cinnamon compote with crème patisserie and vanilla custard, topped with a frosted crumble

#### **Dark Chocolate Torte**

A dark chocolate torte set on a rich toffee sauce and served with a capuccino ice cream

#### **Raspberry and Rosewater Creams**

Presented with a sugar crisp and raspberry water ice

#### **Crème Brûlée**

Smooth crème brûlée with a blueberry and mixed berry gin sour

#### **Strawberry and White Chocolate Mousse**

A white chocolate mousse encased in a strawberry gel, garnished with a pistachio sponge and white chocolate snow

#### **Ice Creams and Sorbets**

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

#### **Cheese Board**

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

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### PORT AND BRANDY

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**Taylors LBV Port**

£4.20

**Cockburns Ruby Port**

£3.60

**Remy 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's Whisky**

£5.50

**Baileys Coffee**

£5.50

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