

Bread

Homemade Lincolnshire Poacher, Oregano and Peroni Red Mini Loaf **£1.85**

Soup

Broccoli and Cote Hill Blue cheese **£5.95**

Twice Baked Soufflé

Lincolnshire Poacher and Wholegrain Mustard with a Rosemary Scented Cream **£7.50**

Slow Roast Belly Pork

Butternut Squash Veloute, Toasted Pine Nuts and Crispy Onions **£7.75**

Gin, Fennel and Juniper cured Salmon

Buttermilk Pancakes, Mascarpone and Maple Syrup **£7.95**

Chinese Spiced Duck Carpaccio

Beetroot Relish, Coriander, Snap Peas and Duck Scratchings **£7.50**

Beef Fillet

Wrapped in Serrano Ham, roasted whole with Rosemary, Garlic and Sage, Celeriac puree, Roasted Balsamic Onions and a Red Wine Reduction **£27.50**

Cider Tempura Seabass

Smoked Ratatouille, Aioli **£19.50**

Slow Roast Lamb Shank

Parsnip Puree, Sultana and Guinness Gravy finished with a Mint Oil **£22.50**

Butter Roasted Chicken Supreme

Wild Mushroom and Tarragon sauce, and Crispy Gnocchi **£16.95**

Tarte Tatin

Red onion, Garlic and Rosemary with soft Goat's Cheese and Buttermilk dressing **£15.95**

Sticky Date Pudding

with Whisky Toffee Sauce and Vanilla Pod Ice Cream **£6.50**

Turkish Delight Panna Cotta

Pistachio and white Chocolate Crumble **£6.50**

Tart

Apricot and Frangipane with Raspberry Sorbet **£6.50**

Chocolate Nemesis

with Red Wine Poached Pear and Toasted Almonds **£6.95**

Selection of Cheeses

Quince Jelly, Grapes, Celery, Walnuts and Biscuits **£8.50**

For **food allergies** and **intolerances** please speak to a member of staff about the ingredients in your meal, when making your order. Thank You.