

Homemade Lincolnshire Poacher Cheese, Oregano and Peroni Mini Loaf

With Greek Olives and Extra Virgin Olive Oil and Balsamic Dip **£6.50**

Soup

With Chargrilled Sourdough Bread **£7.95**

Lincolnshire Poacher and Wholegrain Mustard Twice Baked Soufflé

With Sliced Tomato and a Chive Cream **£8.50**

Gin and Dill Cured Salmon

With a Horseradish Crème Fraîche and a Sweet and Sour Pepper Relish, Toasted Ciabatta Shards **£8.95**

Crispy Duck or Vegetable Gyoza Dumplings

With an Oriental Broth, Pea Shoots and Roasted Cashew Nuts **£8.50**

Roast Mediterranean Vegetable Risotto

Finished with Parmesan or Vegan Red Leicester, Toasted Pine Nuts **£7.95**

Pan Seared Scallops

With a Provençal Lentil Stew **£9.50**

Chargrilled Rib Eye Steak

Served with Pommes Aligot and a Garlic, Maple and Smokey Chipotle Chilli Sauce **£27.95**

Pan Roasted Garlic and Rosemary Rump of Lamb

With a White Onion Veloute and an Anchovy Dressing **£26.95**

Pan Fried Seabass Fillet and King Prawns

With a Chorizo and Butternut Squash Salsa and Basil Aioli **£25.95**

Celeriac Schnitzel

Breaded Celeriac Steak served with a Garlic and Rosemary Mash and a Caper and Worcestershire Sauce Dressing **£16.95**

Roast Chicken Supreme

Served with Wilted Spinach and a Cream Cheese and Dill Sauce **£18.95**

Brown Sugar Meringue

With Whipped Cream and a Black Cherry and Cassis Compote **£7.50**

Lemon posset

With Raspberry Sorbet and Berries **£7.50**

Plum Frangipane Tart

With Poached Plums in Disaronno and Lotus Biscuit Ice Cream **£7.50**

Warm Chocolate Brownie

With Caramel Chocolate Ganache, Hazelnut Brittle and Salted Caramel Ice Cream **£7.50**

Macha flavoured Tia Maria Crème Brulee

With a Pistachio Ice Cream and Homemade Shortbread **£7.50**

Sticky Date Pudding

With Whisky Toffee Sauce and Vanilla Pod Ice Cream **£7.50**

Cheese and Biscuits

A selection of Local and International Cheeses with Grapes, Celery, Walnuts, Apricots and Biscuits **£9.50**