Bread & Butter

**Starbucks, Market Rasen Speciality Bread**

Homemade Butters; Sundried Tomato, Red Wine & Stilton

£2.00 per person

starters

**Broccoli Soup** V GF

Cote Hill Blue Cheese, Grapes, Celery

£5.50

**Balsamic Baked Beetroot** V

Goats Cheese, Hazelnuts & Black Berries

*Vegan Feta Alternative Available*

£7.00

**Smoked Salmon ‘Nicoise’ Salad** V GR

Potato, Olives, Anchovy, Aioli, Tomato, Beans

£8.00

**Pork, Chicken Liver & Pistachio Paté** GR

Date & Raisin Chutney & Seeded Toast

£7.50

**Russian Salad, Panko Prawns & Fried Egg**

Potato, Ham, Cucumber, Peas, Mayonnaise

£7.50

**Braised Beef, Potato, Parmesan & Herb Croquettes**

Pepper Ragoût, Capers & Anchovies

£7.50

Mains

**Breast Of Chicken** GF

Grilled Hispi Cabbage, Chorizo Sausage, Sherry & Manchego Cheese Mash

£18.00

**Braised Blade of Beef** GR

Smoked Pork Belly, Rosemary Pot Roast Potatoes, Peas & Mint Red Onion

£21.50

**Roast Cod, Smoked Mackerel Croquettes**

Warm Tartar Sauce, Leeks & Tomatoes

£22.00

**Vegan Thai Curry** VE

Coconut Rice, Soya & Sweet Chilli Spring Roll

£15.00

**Mushroom, Cote Hill Yellow Cheese & Dauphinoise Pie** V

Leeks & Garlic Butter

£16.00

**Fillet of Salmon** GR

Toulouse Sausage Cassoullet, Hollandaise Sauce & Water Cress

£22.50

**8oz Lincolnshire Ribeye** GR

Rocket Salad, Grilled Tomatoes, Mushroom Welsh Rarebit, House Jus, French Fries

£24.00

(Additional £2.00 for dinner inclusive guests)

Peppercorn Sauce, Bearnaise Sauce, Blue Cheese Sauce - £1.00 each

Sides

**French Fries - £2.50**

**Rocket, Parmesan & Sundried Tomato Salad - £3.00**

**French Beans, Garlic & Herbs - £3.00**

Desserts

**Vanilla Bavarois** V

Marsala Figs, Crushed Amaretti & Vanilla Ice Cream

£7.75

**Chocolate Torte** N

Crushed Pistachios, Orange Mascarponé, Poached Clementine

£7.75

**Cherry & Almond Cake** N

White Chocolate Iced Parfait, Cherry Gel

£7.75

**Sticky Toffee Pudding** N

Walnuts, Rum & Raisin Ice Cream

£7.75

**Chocolate Orange Sundae** V GR

£5.50

**Toffee & Walnut Sundae** N GR

£5.50

**Selection of Lincolnshire Cheeses** V GR

Fig & Honey Jam, Celery, Grapes & Biscuits

£12.00

(Additional £2.00 for dinner inclusive guests)

After Dinner Drinks

**Port**

Pocas Late Bottled Vintage (50ml) - £3.50

Pocas 10 Year Tawny - £3.50

**Dessert Wine**

Pacherenc De Vic Bilth Plaimont Gasgony, France (100ml) - £5.50

Rutherglen Liqueur Muscat, Pfeifer Victoria, Australia (100ml) - £6.25

**Coffee & Tea**

Americano, Espresso, Cappuccino, Latte, Mocha, Flat White, Breakfast Tea, Flavoured Teas – From £3.00