starters

**Roast Celeriac Soup** V GR

Fermented Celeriac, Lincolnshire Poacher Fritter

£7.00

**Spiced Pork & Chestnut Pate**  N

Apricot & Fennel Chutney & Warm Ginger Bread

£7.50

**Chestnut & Mushroom Wontons** N VE

Pea & Seaweed Puree, Pickled Mushrooms & Soy

£7.50

**Smoked Haddock Croquette**

Rocket, Tomato, Poached Egg & Curried Hollandaise Sauce

£8.00

**Roast Duck, Sage, Grain Mustard, Risotto, Cranberries & Orange** GF

£8.50

**Black Pepper & Treacle Cured Salmon** GR

Balsamic Aubergine, Rocket & Crisp Ciabatta

£8.00

Mains

**Roast Breast of Chicken** GR

Garlic Creamed Savoy Cabbage & Sage Pot Roast Potato

£20.00

**Braised Blade of Beef** GF

Horseradish & Parsnip Mash, Balsamic Red Onion & Parmesan Parsnips

£22.00

**Pan Fried Cod**

Crab & Ginger Spring Roll, Red Pepper & Thai Spicy Sriracha Sauce (Chili & Garlic),

Pak Choi

£23.00

**Cote Hill Blue Cheese & Hazelnut Arancini** V N

Leeks & Mustard Cream

£18.00

**Baked Salmon**

Parmesan & Cranberry, Horseradish Potato Puree, Green Beans & Shallots

£22.50

**Mushroom, Squash, Spinach & Chestnut Wellington** VE N

Honey Carrots & Vegan Pigless Blankets

£18.00

**8oz Lincolnshire Ribeye** GF

Rocket Salad, Grilled Tomatoes, Mushroom Welsh Rarebit*,* House Jus,

Triple Cooked Chips

£25.00

(Additional £3.00 for dinner inclusive guests)

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

Sides

**Garlic & Herb Carrots - £3.00**

**Sprouts, Peas & Onions - £3.00**

**Triple Cooked Chips - £3.00**

**French Fries - £2.50**

Desserts

**Warm Cherry Frangipane** V N

Iced Cherry Parfait & Brandy Cream

£7.75

**Triple Chocolate Mousse Cake** GF

Malted Milk Shake & Cherry Ice Cream

£7.75

**Rum Soaked Ginger Bread** V GF

Iced Banana Parfait, Salted Caramel Ganache

£7.75

**Apple ‘Mince Pie’ Charlotte** V

Black Berry Puree, Vanilla Cinnamon Mascarpone

£7.75

**Mint Chocolate Ice Cream Sundae** V GF

£5.75

**Banoffee Pie Ice Cream Sundae** V GF

£5.75

**Selection of Lincolnshire Cheeses** V GR

Lincolnshire Poacher, Cote Hill Blue, Coat Hill Yellow,

Fig & Honey Jam, Celery, Grapes & Biscuits

£12.50

(Additional £2.50 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 - £3.25

Espresso - £2.00

Cappuccino - £3.25

Latte - £3.25

Mocha - £3.50

Flat White - £3.20

English Breakfast Tea - £2.50 for one

Flavoured Teas - £2.50 for one