

STARTERS

**Spring Cabbage, Tomato & Vegetable Rustic Soup** VER GF DFR

Goats Cheese, Peas, Basil

£7.50

**Pork & Chicken Liver Pate** GR

Spiced Fruit Chutney, Brioche

£7.50

**Teriyaki Cured Salmon** GF DF

Wasabi, Red Cabbage & Celeriac Slaw, Sesame, Coriander

£9.50

**Smoked Duck Breast** GF

Confit Duck Leg, Spiced Date Puree, Carrot & Coriander Puree

£8.00

**Grilled Mackerel** GF

Lentils, Crème Fraiche & Herbs, Beetroot Puree

£8.00

**Greek Salad** VER DFR

Tomato & Garlic Puree, Feta Cheese, Garlic, Pitta

£7.00

Our food is prepared in a kitchen that uses allergenic ingredients. We will always try and cater for all requirements where possible, but a trace could be present. Please ask server for specific allergies.

**A 10% service charge may be added to your bill.**

MAINS

**Braised Blade of Lincolnshire Beef** GF DFR

Oxtail 'Hot Pot' Potato, Sprouting Broccoli, Carrot & Ginger Puree

£23.00

**Asparagus, Tomato & Cote Hill Blue Cheese Tart** V

Herb Chutney & Rocket, Balsamic & Tomato Salad

£17.00

**Spiced Salmon** GR

Crisp Mussels, Tomato, Saag Aloo, Mint & Coriander Yoghurt

£24.00

**Rump of Lamb** GF

Hispi Cabbage, 'Champ' Mashed Potato, Mint Pesto

£24.50

**Hake & Smoked Salmon in Filo Pastry**

French Style Peas, Tomato & Herb Chutney

£23.00

**Saag Aloo** VE

Spiced Pea, Tomato & Aubergine Samosa, Vegan Cheese

£17.00

**8oz Lincolnshire Ribeye** GF

Caramelised Onion & Thyme Puff Pastry, Grilled Tomato, Bearnaise Sauce

£25.00 (Additional £4.00 for dinner inclusive guests)

Sides

French Fries - £3.00

Reform Triple Cooked Chips - £3.50

Sprouting Broccoli, Pea & Garlic Butter - £3.50

Gem, Rocket, Tomato & Feta Salad N - £3.50

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DESSERTS

**70% Chocolate Marquise** GF

Pistachio Ice Cream, Raspberry Mousse

£7.75

**Steamed Lemon Sponge** GF V

White Chocolate Custard, Crisp Lemon, Vanilla Ice Cream

£7.75

**Apple Crumble Tart** v

Vanilla Custard & Cherry Ice Cream

£7.75

**Butter Scotch Panna Cotta** GF V

Peach Sorbet, Strawberries, Popcorn, Basil

£7.75

**Salted Caramel Millionaire Ice Cream Sundae** V GF

£5.75

**Apple Crumble Ice Cream Sundae** V GF DFR VER

£5.75

**Lincolnshire Cheeses** GR

Cote Hill Blue Cheese, Cote Hill Yellow Cheese & Lincolnshire Poacher

Fig & Honey Jam, Celery, Grapes & Biscuits

£14.00

(Additional £4.00 for dinner inclusive guests)

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