

RESTAURANT. BAR & GRILLE EVENING MENU

| EVENING MENU | | | |
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| Starters | Spiced Parsnip Soup Paneer Cheese, Crispy Cumin Onions, Creme Fraiche & Coriander (V,VR,GR) | £7.00 | Chestnut & Mushroom Wontons £8.00 Pea & Seaweed Puree, Pickled Wild Mushrooms, Garlic & Soy (V, VE) |
| | Smoked Salmon, Chive & Cheese 'Gateau Crepe' Tomato Salad & Avuga Caviar Vinaigrette | £8.00 | Pulled Ham Hock & Turkey Terrine £8.00 Pickled Onions, Poacher Cheese Crisp Sourdough & Beetroot Puree |
| | Pan Fried Scallops Parsnip Puree & Fresh Orange | £8.00 | Charred Pear & Goats' Cheese Ravioli £8.00 Chestnut Dressing (V) |
| Mains | Roast Crown of Turkey Pigs in Blankets, Savoy Cabbage, Honey & Fer Carrots, Sage & Onion Roast Potato (GR) | | 48 Hour Braised Blade of Beef £20.00 Parsnip 'Mash', Broccoli, Tomatoes & Beef Butter Sauce (GF) |
| | Hake in Panko Breadcrumb Lobster, Dill & Tomato Risotto, Hollandaise & | | Herb Crusted Partridge £22.00 Mince Pie Sauce, Parsnips & Red Wine Jus |
| | Nut Roast Savoy Cabbage, Honey & Fennel Carrots, Sago Onion Roast Potato (V,VE) | £15.00 e & | Spinach, Aubergine, Feta & Squash £15.00 Filo Pastry Tomato, Garlic & Olive Oil Puree, Pomegranate & Herb Salad (V) |
| Steaks | 8oz Ribeye Steak Mushroom, Grilled Tomato, Watercress, Onic & Triple Cooked Chips (GF) (£6.00 supplement for Dinner Inclusive) | £28.00 on Ring | 6oz Fillet Steak £36.00 Mushroom, Grilled Tomato, Watercress, Onion Ring & Triple Cooked Chips (GF) |
| | Venison Steak £26.00 Berry Sauce, Mushroom, Grilled Tomato, Watercress, Onion Ring & Triple Cooked Chips (GF) (£5.00 supplement for Dinner Inclusive) | | (£14.50 supplement for Dinner Inclusive) |
| Sides | Triple Cooked Chips | £3.50 | Garlic Greens (VR) £3.50 |
| | Skin-on-Fries | £3.50 | Fennel & Honey Carrots £3.50 |
| Desserts | 70% Chocolate, Vanilla, Caramel Biscuit & Honeycomb Tiffin White Chocolate Ice Cream | £7.00 | Christmas Pudding £7.00 Brandy Snap filled with Rum flavoured Chantilly Cream, & Spiced Rum Custard (VR,GR) |
| | Steamed Orange, Sultana & Ginger Puddi Toffee Sauce & Vanilla Ice Cream (VR,GF) | 0 | Ginger & Chocolate Yule Log £7.00 Baileys Ice Cream |
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Our food is prepared in a kitchen that uses allergenic ingredients. We will always try to cater for all requirements where possible, but a trace may be present. Please ask your server for specific allergies. 10% Service Charge will be added to your bill.

£7.00 Selection of Lincolnshire Cheeses

(£5 Supplement for Dinner Inclusive)

Cote Hill Blue, Cotehill Yellow & Lincolnshire Poacher, Fig & Honey Jam, Celery, Grapes & Biscuits

£15.00

Spiced Brulee

Mince Pie Biscuit