

ı	RESTAURANT. B	BAR 8	& GRILLE	
Starters	Roasted Squash & Sweet Potato Soup £8 Citrus Herb Oil, Salted Butter & Sourdough (VE,GFO)	3.00	Wild Mushroom & Roast Chestnut Tart £9 Aged Parmesan, Black Truffle Oil & Brioche Crumb	9.50
	Cornish Crab & Smoked Salmon Terrine £9 Samphire, Lemon, Baby Caper Butter & Sourdough (GFC		Braised Pig Cheek Black Pudding Crumb, Port & Stilton Sauce (GFO)	0.50
	Pan Seared King Scallops £15 Roast Cauliflower Puree, Truffle Vinaigrette & Aged Parmesan (GF) (£5 Supplement for DBB)	5.00	Lincolnshire Beef Brisket & Blue Cheese Bon-Bons Dressed Rocket, Sweet Onion Chutney & Balsamic	7.00
Mains	Roast Breast of Turkey £22 Lincolnshire Pig in Blanket, Chestnut & Apricot Stuffing, Roast Potatoes, Braised Red Cabbage & Seasonal Vegetak (GFO)		Pan Roasted Fillet of Scottish Salmon £23. Thermidor Veloute, Caper Butter New Potatoes & Season Vegetables	
	Lincolnshire Beef Feather Blade £22 Grain Mustard Mash, Whiskey Carrots, Parsnip Crisps, Seasonal Vegetables & Marrow Gravy (GFO)	2.50	Confit Duck Leg £25.00 Duck Croquette, Sticky Red Cabbage & Cumberland Sau (£4 Supplement for DBB)	uce
	Garlic Roasted Cauliflower & Brown Lentil Cottage Pie £18 Chive Mash, Seasonal Vegetables & Wild Mushroom Gra (VEO,GFO)		Crab, Smoked Salmon & King Prawn Lingu £21.5 White Wine, Cream, Chilli & Aged Parmesan	
Steaks	8oz Bistro Rump £26 Chunky Chips, Field Mushroom & Baked Toma (GFO)	6.50 to	8oz Ribeye £31.5 Chunky Chips, Field Mushroom & Baked Toma (GFO) (£5 Supplement for DBB)	
Sides	Chunky Chips £3	3.50	Bearnaise Sauce £3	5.00
Siacs	Skinny Fries £3	3.50	Peppercorn Sauce £3.	.00
	Marmite Glazed Mushrooms £3 Onion Rings £3.50	3.50	Stilton Sauce £3.	.00
Desserts	Mulled Creme Brulee £9 Sweet Stem Ginger & Hazelnut Shortbread (GFO)).00	Classic Sticky Toffee Pudding Toffee Sauce & Vanilla Ice Cream	.00
	Sicilian Lemon Tart £9 Raspberry Sorbet & Mint (GF,VE)	0.00	Champagne Sorbet 'Eton Mess' £9.	.00

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.

£9.00

Berry Compote & Meringue (VEO,GF)

(£5 Supplement for Dinner Inclusive)

Crackers, Celery & Grapes (GFO)

Selection of English & European Cheeses

£15.00

V-Vegetarian, VE-Vegan, VO-Vegan Option, N-Contains Nuts, GF-Gluten Free, GFO-Gluten Free Option.

Spiced Christmas Pudding

Orange Zest (GFO)

Brandy Custard, Brandy Snap with Irish Cream &

