REFORM

RESTAURANT, BAR & GRILLE

The Finest British Produce, A World Of Flavours

Starters	Tuna £9.00 Blood Orange Sauce, Beetroot Puree, Beetroot Cracker & Nasturtium Oil (GF)		Chicken Liver Parfait £9.00 Smoked Fish Roe, Pickled Mushroom & Rye Bread	
	Baked Clams Roasted Tomato Sauce & Focaccia Bread	£9.50	Pea Soup Jerk Black Bean Stuffed Cabbage (GF,V,VI	£9.00 E)
	Venison Tartar (Raw) £12.00 Lemon, Thyme & Sourdough Crouton Chestnut Crumb		Seasonal Roasted Turnip £8.00 Fried Bulgar Wheat, Spring Onion, Oil & Sesame Sauce (V,GF,VE)	
Mains	Soy Braised Beef Short Rib Yam Puree, Sesame Green Beans (GF)	£22.50	Prawn Ravioli Black Garlic Consomme & Chorizo Oil	£19.00
	Caraway Crusted Duck Breast £22.50 (Served Pink) Sauerkraut, Duck Fat Hassleback Potato & Marjoram Oil (GF)		Stuffed Squash £15.00 Bulgar Wheat Stuffing, Caraway Seed Crust, Black Garlic Puree & Pickled Onion (V,VE)	
	Salmon & Prosecco Wellington Parsley Sauce & Chestnut Greens	£21.00	Braised Celeriac Pickled Raspberries, Pear Puree & Mushi Sauce (GF,V,VE)	£15.00 room
Steaks	8oz Ribeye Steak £30.00 Mushroom, Grilled Tomato, Watercress & Triple Cooked Chips (GF) (£8.00 supplement for Dinner Inclusive)		8oz Sirloin Steak £28.00 Mushroom, Grilled Tomato, Watercress & Triple Cooked Chips (GF) (£6 supplement for Dinner Inclusive)	
	Venison Steak £26.00 Berry Sauce, Mushroom, Grilled Tomato, Watercress & Triple Cooked Chips (GF) (£5.00 supplement for Dinner Inclusive)			
Sides	Triple Cooked Chips	£3.50	Bearnaise Sauce	£2.00
	Skin-on-Fries	£3.50	Peppercorn Sauce	£2.00
	Garlic Greens (VR)	£3.50	Stilton Sauce	£2.00
	Marmite Glazed Mushrooms	£3.50	Chimichurri Sauce	£3.50
	Onion Rings	£3.50	Diane Sauce	£3.50
Desserts	Chocolate Tart Textures of Orange	£8.50	Sticky Toffee Pudding Whiskey Caramel Sauce & Smoked Ice Cr	£8.50 ream
	Rum & Coconut Choux Bun	£10.00	Mascarpone Pistachio Custard, Coffee Gel & Carame	£8.50
	Red Berry Poached Pear Mango Sorbet (V,GF,VE)	£10.00	Selection of Lincolnshire Cheeses	£15.00
	Salted Millionaire Ice Cream Sundae (GF)	£8.50	Cote Hill Blue, Cotehill Yellow & Lincolnshire Poacher, Fig & Honey Jam, Celery, Grapes & Bisc (GR) (£5 Supplement for Dinner Inclusive)	e

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.

V-Vegetarian, VE-Vegan, VR-Vegan on request, N-contains Nuts, GF-Gluten free, GR-Gluten free on request.