

RESTAURANT MENU

STARTERS

Soup of the Day, herb croutons (PLEASE ASK FOR ALLERGENS) - £6

Mushroom Pâté, spiced cranberries, crisp sourdough, pickled shallots and rocket (D, SD, E) - £7

Creamed Goat's Cheese, chargrilled butternut squash, glazed chicory, crystallized walnuts (D, N, Nigella Seeds) - £7

Smoked Chicken Croquettes, sweetcorn puree, Thai carrot slaw (G, SD, D, M) - £8

Black Treacle Cured Salmon, pickled beetroot, charred baby fennel, lemon dressing and red sorrel (SD, F, M) - £8

Ham Hock Terrine, English mustard mayonnaise, beer pickled onions, focaccia crisp and baby salad (G, M, E, D, SD) - £8

Prawn & Crayfish Cocktail, Little Gem lettuce, lemon wedge and Marie Rose (SF, E, D) - £8

STEAKS

8oz Ribeye | 8oz Sirloin Steak

Served with grilled beef tomato, button mushroom, onion rings and chips (G, D, SD) - £28

Sauces - £3.25 each | Stilton, Peppercorn or Diane sauce (D, C, SD, M)

MAIN PLATES

Duo of Duck, duck breast (served pink), hoisin duck leg croquette, stir fried vegetables and egg noodles (D, E, SD, S, C, G) - £22

Roasted Venison Loin, spiced carrot & swede puree, kale, crushed new potatoes and Madeira reduction (SD, D) - £24

Pork Chop, sage & apple mash, roasted heritage carrots with a cider and mustard cream sauce (D, M, SD) - £18

Braised Beef, mashed potato, buttered kale, mushroom and pancetta jus (D, SD, C) - £18

Pan Fried Hake Loin, pea puree, samphire, dill and crayfish beurre blanc (F, D, SF) - £20

Orzo Pasta, Mediterranean vegetables, roast tomato and basil sauce, parmesan crisp (G, D, SD, E) - £15

SIDES | £3 each

Chips (MAY CONTAIN - G) | **New potatoes** (D) | **Vegetables** (D) | **Mashed Potato** (D)

DESSERTS | £6 each

Champagne & Strawberry Posset, shortbread biscuit (D, G, SD)

Sticky Toffee Pudding, whisky toffee sauce, vanilla ice cream (D, G, SD)

Indulgent Chocolate Tart, shortcrust pastry filled with chocolate marquise served with chocolate soil, raspberries and raspberry sorbet (D, G, E)

Black Forest Mousse Cake, Kirsch soaked sponge cake, cherry mousse, cherry jelly and cherry compote served with black cherry ice cream (D, G, SD, E)

Lincolnshire Cheese Board, selection of cheese, celery, grapes, red onion chutney and crackers (£2.50 supplement) (D, G, SD, E)

For those staying on a Dinner, Bed & Breakfast tariff this includes three courses, with a supplement of £8 for steaks.

Sauces and sides are priced as per the menu.



BAR CLASSICS

Beef Burger, two patties of ground beef, served with either Cheddar or Stilton cheese in a brioche bun.

Served with chips (G, D, E, SS, SD) - **£15** (add two rashers of bacon for £2)

Cajun Chicken Burger, buttermilk chicken with a cajun coating, salad, beef tomato and chorizo mayonnaise.

Served in a brioche bun with chips (G, D, E, SD, SS) - **£15**

Beer Battered Haddock, hand cut chips, mushy peas and tartare sauce (G, D, E, F, SD) - **£15**

Vegetable Thai Green Curry, rice and naan (G) - **£14** (available with chicken for £15)

Lincolnshire Sausages, mash, caramelised onion gravy (G, D, SD) - **£12**

Ham and Egg with chips (E, MAY CONTAIN G) - **£10**

Chicken Caesar Salad (D, E, G, F, M) - **£13**

Pea and Mint Risotto with parmesan shavings (D, SD) - **£12**

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS

OUR CHEFS WILL ACCOMMODATE AS MUCH AS POSSIBLE TO ADAPT DISHES TO YOUR NEEDS

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DIETARY KEY - (G) Gluten, (D) Dairy, (C) Celery, (SF) Shellfish, (E) Eggs, (F) Fish, (L) Lupin, (Mo) Molluscs,
(M) Mustard, (N) Nuts, (P) Peanuts, (SS) Sesame Seeds, (S) Soya, (SD) Sulphur Dioxide