

## 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) - **£7.50**

**Creamed Goat's Cheese**, chargrilled butternut squash, glazed chicory, crystallized walnuts (D, N, Nigella Seeds) - **£7.50**

**Smoked Chicken Croquettes**, sweetcorn puree, Thai carrot slaw (G, SD, D, M) - **£8.25**

**Black Treacle Cured Salmon**, pickled beetroot, charred baby fennel, lemon dressing and red sorrel (SD, F, M) - **£8.25**

**Ham Hock Terrine**, English mustard mayonnaise, beer pickled onions, focaccia crisp and baby salad (G, M, E, D, SD) - **£8.25**

**Prawn & Crayfish Cocktail**, Little Gem lettuce, lemon wedge and Marie Rose (SF, E, D) - **£8.25**

### STEAKS

**8oz Ribeye | 8oz Sirloin Steak**

Served with grilled beef tomato, button mushroom, onion rings and chips (G, D, SD) - **£30**

**Sauces - £3.50 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) - **£24**

**Roasted Venison Loin**, spiced carrot & swede puree, kale, crushed new potatoes and Madeira reduction (SD, D) - **£28**

**Pork Chop**, sage & apple mash, roasted heritage carrots with a cider and mustard cream sauce (D, M, SD) - **£20**

**Braised Beef**, mashed potato, buttered kale, mushroom and pancetta jus (D, SD, C) - **£20**

**Pan Fried Cod Loin**, pea puree, samphire, dill and crayfish beurre blanc (F, D, SF) - **£20.50**

**Orzo Pasta**, Mediterranean vegetables, roast tomato and basil sauce, parmesan crisp (G, D, SD, E) - **£15.25**

### SIDES | £3 each

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

**For those staying on a Dinner, Bed & Breakfast tariff this includes three courses, with a supplement of £8 for steaks and £4 for Venison Loin. Sauces and sides are priced as per the menu.**

**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

## 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**

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PLEASE BE AWARE THAT OUR CHIPS ARE COOKED IN A SOYA BEAN OIL



## DESSERTS | £6.50 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)

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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