

TO START

BRIDLINGTON CRAB TARTLET

Cucumber, salmon roe caviar

CORONATION CHICKEN REMOULADE (gf)

Infused with British empire spices, popadom, concasse tomato & cucumber

BUTTERED LOCAL ASPARAGUS (gf)(v)

Sauce hollandaise, aged parmesan, poached hens egg

PROVENÇALE OF PIG CHEEK (gf)

Lilliput capers & baby onion, braised in red wine

TO FOLLOW

ROAST LINCOLNSHIRE BEEF (gf*)

Rosemary roast potatoes, creamed potatoes,
garden vegetables, Yorkshire pudding, beef gravy

ROAST LINCOLNSHIRE LAMB (gf*)

Served with rosemary roast potatoes, creamed potatoes,
garden vegetables, Yorkshire pudding, gravy

SEARED FILLET OF POLLOCK (gf)

Lemon & brown shrimp beurre blanc

WARM SALAD OF HERITAGE TOMATO (gf)(v)

Beetroots, carrot, truffle, mushroom, wild garlic oil

TO END

FRESH STRAWBERRY & PISTACHIO CAKE

Crème fraîche

CLASSIC DARK CHOCOLATE TART

Raspberries, raspberry sorbet

BLUEBERRY & CHERRY TRIFLE

Chocolate angel sponge infused with Kirsch, whipped crème Chantilly, toasted almonds

LEMON PANNACOTTA

Lemon infused set cremeux, candied lemon zest, lemon sherbert

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

(v) vegetarian | (ve) vegan | (gf) gluten free | (gf*) gluten free on request