

SUNDAY LUNCH MENU

2 COURSE £26 | 3 COURSE £30



TO START

CARPACCIO OF PURPLE BEETS (ve)

Tomato & cucumber concasse, balsamic dressing

SAUTÉED LANGOUSTINES

Garlic herb butter, warm potato salad, capers, grain mustard

CHARRED SWEETCORN & CHICKEN RIILETTE

Focaccia, basil pesto

CURED PARMA HAM

Focaccia, olive tapenade, truffle oil

TO FOLLOW

ROAST LINCOLNSHIRE BEEF (gf*)

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

THE DOWER HOUSE ROAST (gf*)

(Please ask for today's selection)

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

SEARED FILLET OF RED MULLET

King prawn, muscle & saffron broth

ROASTED AUBERGINE (ve)

Beetroot mayonnaise, courgette crisps, pickled shallots, radish

TO END

BLUEBERRY MOUSSE (v)

Sweet pastry crisp, raspberries

MANGO & SPICED RUM BRÛLÉE (v)

Rum and raisin ice cream

VANILLA BAKED MERINGUE (v)

Chocolate cream, raspberries

DARK CHOCOLATE CUP (v)

Pistachio crumb, fresh strawberries

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

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