

TO START

VINTAGE ENGLISH CHEDDAR SOUFFLÉ (v)

Twice baked, cheddar cheese cream, chives

GIN CURED FILLET OF SALMON

Pickled fennel & baby beets

ORCHARD PIG BLACK PUDDING & LINCOLNSHIRE PORK BONBON

Potato fondant, apple & honey syrup

SEARED CALVES LIVER

Confit garlic, onion crumb

HONEY ROASTED SWEET WILLIAM PEAR (v)

Lincoln blue cheese, balsamic, toasted walnuts

TO FOLLOW

CIDER BRAISED LINCOLNSHIRE SADDLEBACK PORK BELLY

Seared king scallop, black pudding croutons, apple velouté

VENISON PIE

Slow braised venison haunch, red wine, garlic, garden herbs, baby onion, short crust pastry topped with buttered potato, game jus

WARM AUTUMN BABY VEGETABLE SALAD (ve)

Beets, carrot, tenderstem, leeks, fennel, courgette, baby spinach, dressed in rapeseed oil

ROASTED FILLET OF COD

Pea velouté, straw potato, scampi crumb

DOWER HOUSE FISH PIE

King prawn, smoked salmon, cod, crayfish, lobster cream, caviar potato

FILLET OF LINCOLN RED BEEF WELLINGTON

Wild mushroom duxelle, wrapped in short puff pastry, port jus

Available on Friday & Saturday evenings | Please allow 20 minutes cooking time | £10 supplement

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

(v) vegetarian | (ve) vegan | (gf) gluten free - most dishes can be gluten free on request, please ask for details



TO END

CHOCOLATE FONDANT PUDDING

Caramel sauce, clotted cream

Please allow 15 minutes cooking time

STRAWBERRY CREAM

Fresh strawberry compôte, whipped cream, biscuit crumb,
strawberries, white chocolate, ice cream

CLASSIC TREACLE TART

Orange sorbet

CHERRY SPONGE PUDDING

Pistachio crumb, cherry custard

DOWER HOUSE CHEESE PLATE

Selection of Lincolnshire and British cheeses,
grain biscuits, onion chutney, grapes

£5 Supplement

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