

TO START

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

ROAST LINCOLNSHIRE FILLET OF BEEF (gf*)

Rosemary roasted fondant potato, duchess potato, seasonal vegetables, Yorkshire pudding, port & redcurrant jus

CIDER BRAISED LINCOLNSHIRE SADDLEBACK PORK BELLY

Rosemary roasted fondant potato, duchess potato, seasonal vegetables, Yorkshire pudding, port & redcurrant 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

TO END

CHOCOLATE FONDANT PUDDING

Caramel sauce, clotted cream *(Please allow 15 minutes cooking time)*

STRAWBERRY CREAM

Fresh strawberry compote, 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 & British cheeses, grain biscuits, onion chutney, grapes *(£5 Supplement)*

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

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