

TO START

SOUP OF THE DAY (v)(ve)(gf*)
Chive oil, warmed bread

LINCOLNSHIRE ASPARAGUS (gf)
Poached hens egg, truffled hollandaise

GARLIC BUTTERED KING PRAWNS (gf)
Pea purée, bacon lardons, lemon oil

HAM HOCK & SWEET PEA TERRINE (gf)(df)
Picalilli purée, toasted sourdough

BETROOT CARPACCIO (v)(ve*)(gf)
Orange segments, feta cheese

TO FOLLOW

DAYBOAT COD FILLET (gf*)
Pea purée scallop potato, bacon crumb

LINCOLNSHIRE LAMB RUMP (gf)(df*)
Hassleback potato, feta crumb, minted jus

LINE CAUGHT FILLET OF RED SNAPPER (gf)(df)
Mussel, squid, king prawn, lobster bouillabaisse

CHICKEN, HAM & LEEK BALLOTINE
Duchess potato, kale, puff pastry

TOMATO GNOCCHI (df)(ve)
Sunblushed tomatoes, pitted olives, baby spinach, pepper Provençal sauce

FILLET OF LINCOLNSHIRE BEEF WELLINGTON
Please allow 20 minutes cooking time | £10 supplement
Wild mushroom & baby spinach duxelle, short puff pastry,
garlic & rosemary roast potatoes, port jus

All served with heritage seasonal vegetables

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

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

MONDAY-SATURDAY

12-3PM | 5.30-8.30PM

Last bookings at 2.30pm & 8.15pm



TO END

MANGO & PASSIONFRUIT CHEESECAKE

TRIPLE CHOCOLATE BROWNIE
Chocolate ganache, vanilla ice cream

STICKY TOFFEE PUDDING
Salted caramel sauce, clotted cream ice cream

LINCOLNSHIRE STRAWBERRY & BASIL SEMIFREDDO
Fruit coulis, white chocolate crumb

DOWER HOUSE CHEESE PLATE

£5 Supplement

Selection of 3 cheeses, red onion marmalade, grapes, celery, grain crackers

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