

SUNDAY LUNCH MENU

2 COURSE £30 | 3 COURSE £35



TO START

SOUP OF THE DAY (v) (gf*) (ve)

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

BEETROOT CARPACCIO (v) (ve*) (gf)

Orange segments, feta cheese

TO FOLLOW

All served with heritage seasonal vegetables

ROAST LINCOLNSHIRE FILLET OF BEEF (gf*)

Garlic & rosemary roast potatoes, duchess potato, seasonal vegetables,
Yorkshire pudding, red wine jus

GRAIN FED CHICKEN BREAST (gf*)

Garlic & rosemary roast potatoes, duchess potato, seasonal vegetables,
Yorkshire pudding, red wine jus

BEER BRAISED LINCOLNSHIRE HAM (gf*)

Garlic & rosemary roast potatoes, duchess potato, seasonal vegetables,
Yorkshire pudding, red wine jus

DAYBOAT COD FILLET (gf*)

Pea purée scallop potato, bacon crumb

TOMATO GNOCCHI (df) (ve)

Sunblushed tomatoes, pitted olives, baby spinach, pepper Provençal sauce

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

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
Selection of 3 cheeses, red onion marmalade, grapes, celery, grain crackers
£5 Supplement

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