

## Valentine's Dinner menu

available on 14th February and 15th February between 5pm and 8pm

We source our ingredients from carefully selected local suppliers, offering fresh and seasonal produce from all over Lincolnshire.

### Starters

Chicken liver bon bon, red onion and pancetta chutney, onion bread GFO

Pan fried scallops, cauliflower puree, black pudding, pea and pancetta fricassee GFO

Grilled asparagus, confit duck eggs, truffle hollandaise sauce V GF

Roasted red pepper and vegan Applewood arancini, sweet chilli,  
lime and coriander jam, puffed lemongrass rice VG GFO

### Main courses

31 day dry aged 8oz ribeye steak, flat mushroom, cherry on the vine tomatoes,  
chunky chips, Caesar gem heart GFO

Add: half a dozen king prawns £5

Choose your sauce:

Peppercorn VGO GF

Stilton V GF

Diane VGO GF

Belly pork, ham hock and wholegrain mustard gyoza, smoked Applewood cream sauce,  
burnt apple puree, wilted kale GFO

Pan fried sea bass, charred baby leeks, roasted and crushed new potatoes,  
lobster bisque with mussels GF

Ras el hanout glazed cauliflower, chive mashed potato, tempura tofu bites,  
wilted pak choi, hickory smoked passata sauce VG GFO

### Desserts

Strawberry and cream panna cotta, chocolate soil, macerated cherries V GF

Chocolate fondant, pistachio ice cream, strawberry compote V

Lincolnshire cheese board, Lincolnshire poacher, Dambuster, Cote hill blue,  
artisan crackers, red onion marmalade, whipped butter, grapes, quince V GF

Strawberry panna cotta, black pepper vegan meringue, chocolate and hazelnut crumb,  
strawberry gel, vanilla bean ice cream VG GF

**2 courses £35**

**3 courses £40**

(V) Vegetarian (VG) Vegan (GF) Gluten free (O) Option

Please feel free to speak to a member of staff about FOOD ALLERGENS and INTOLERANCES

