

Dinner menu

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

Starters

Soup of the day £9 V VGO GFO

Savoury cheese scone and aerated butter

Torched mackerel £12 GF

Mangetout, celery and apple remoulade, split dill oil

Soy marinated pork tenderloin £10

Maple and French mustard glaze, wakame salad

King trumpet mushroom £11 VG GF

Harissa aioli, sage and onion nut terrine, pickled enoki mushrooms

Confit duck terrine £14 GFO

Five spice infused sweet potato purée, confit duck leg bon bon, cherry and orange granola

Oak smoked goat's cheese £13 V GFO

Pickled watermelon, croissant wheel, beetroot ketchup

Chicken liver parfait £13 GFO

Torched figs, toasted almonds, sesame seed brittle, onion marmalade purée, soda bread

Side dishes all £5

Seasonal vegetables VG GF

Beer battered onion rings VG

Tenderstem broccoli VG GF

Chive mash VG GF

Cavolo nero cabbage and pancetta GF

Triple cooked chunky chips, sweet potato fries or skinny fries VG GF

Garlic and herb parmentier potatoes VG GF

Desserts

Sticky toffee pudding £9 V

Caramelised banana, toffee sauce, banana and chocolate ice cream

Rhubarb and custard pannacotta £9 VG GF

Torched rhubarb, toasted hazelnut flapjack, honeycomb vegan ice cream

Cinnamon coated chocolate brownie spring roll £10 V

White chocolate, mint and pistachio crumb, blueberry ice cream

Chocolate orange brownie £10 VG GF

Blood orange sorbet, charred mandarins, shortbread crumble, orange gel

Baked pineapple £10 VG GF

Pineapple caramel, coconut ice cream, vegan meringue shards

Selection of ice creams or sorbets £7 (3 scoops) VGO GFO

Please ask your server for flavours

Lincolnshire cheese board £12 VO VGO GFO

Lincolnshire blue cheese, Lincolnshire Poacher, smoked cheddar, homemade chutney, grapes and whipped butter

Main courses

31 day dry aged 8oz ribeye steak £29 GFO

Roasted balsamic glazed cherry tomatoes on the vine, field flat cap mushroom, onion rings, sundried tomato butter, triple cooked chunky chips and caesar salad, choice of trio of peppercorn sauce, stilton or diane sauce

Add garlic buttered tiger prawns £4

Sea bream £24 GFO

Cavolo nero cabbage, beetroot and rhubarb purée, parmentier potatoes, bisque, crab meat fritter

Beer battered haddock £18 GFO

Triple cooked chips, crushed minted peas, charred lemons, homemade tartar sauce, crispy capers and shallot rings

Salt cured cod loin £22 GFO

Chorizo croquette, buttered salsify, pak choi, pomodoro alla vodka, pan fried cod cheek

Steak and mushroom pie £20

Black pepper dumplings, suet pastry, chive mashed potato or triple cooked chips, buttered peas, gravy

Chinese belly pork £24 GF

Pulled pork shoulder faggot, potato and carrot terrine, pickled cauliflower, apple and elderberry jam, wilted tenderstem broccoli, jus

Hoisin jackfruit bao buns £21 VG

Ramen sauce, sautéed cavolo nero cabbage, toasted sesame seeds

Smoked duck £24 GF

Dauphinoise potato, balsamic roasted beetroot purée, madeira and blackberry cream sauce, honey glazed rainbow chantenay carrots

Braised lamb shoulder £26 GFO

Baked pistachio, carrot and mint sponge, piccolo parsnips, mangetout, pea purée, chive mashed potato, jus

Corn fed chicken supreme £23 GFO

Blackened cajun cauliflower, red charred chicory, brioche bread sauce, pancetta lardons

Grilled East Asian mixed spice infused watermelon steak

£21 VG GF

Courgette and leek noodles, mixed toasted nuts, soya and ginger glaze, rice cracker

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

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