



Menu

Asparagus

Soup, Cotehill Blue crumbs, soda bread (v)

Goats Cheese

Grilled, glazed baby beetroot, balsamic (v)

Duck Egg

Soft poached, watercress, parmesan cream, bacon

Scallops

White bean purée, lemon herb oil, baby chard (£2 supplement)

Sea Bass

Fennel salad, citrus vinaigrette, grilled potato

Lincoln Beef

Fillet, fondant potato, spinach, wild mushrooms, oxtail jus (£5 supplement)

Pork

Slow cider roast belly, pan jus, confit garlic, apple purée

Lamb

Lincolnshire rack, braised lentils, summer vegetables, thyme (£4 supplement)

Spinach & Wild Mushrooms

Filo strudel, jersey royals, baby leaves, tomato dressing

Spring Chicken

Spiced butter roast, wild rice, spinach

Chocolate Tart

Coffee cream, orange, pistachio

Vanilla Raspberry Crème Brûlée

Rhubarb and ginger

Lincolnshire Cheeses

'Dambuster' and 'Lincoln Blue', biscuits,
grapes & our red onion jam (£2 supplement)

Apple Tatin

Dark rum, cinnamon ice cream, vanilla syrup

1 Course - £12.95 2 Course - £16.95 3 Course - £19.95

Sides £3.00

Hand cut chips with rosemary salt, buttered jersey royals, steamed seasonal vegetables with chive butter, green salad with fine beans in hazelnut vinaigrette, home made bread and flavoured butters