



## **Brasserie Menu**

### **Starter**

Soup & homemade bread  
Broccoli, leek & cote hill blue, toasted walnuts  
Roasted tomato & pimiento, pesto oil, balsamic  
Pea & mint, crispy ham hock  
Smoked haddock chowder, crispy leeks  
French onion, smoked beef, gruyère crouton

Bruschetta with herb crusted mozzarella, Three Pigs salami, beetroot, rocket pesto  
Chicken liver pâté, toasted brioche, apple & pear chutney  
Heritage tomato, honey goats cheese mousse, sunflower seeds, fennel  
Smoked salmon terrine, apple & celeriac remoulade, watercress  
Pan fried mackerel, textures of cauliflower, chives  
Lincolnshire charcuterie board

### **Main Course**

Chicken supreme, bacon, pork, sage & onion stuffing, fondant potato, sherry & mushroom velouté  
Duo of beef, sirloin & slow cooked brisket, english carrot purée, dauphinoise  
Lamb shank, garden minted mashed potato, red current gravy  
Uncle Henry's Sausage's, Bubble & Squeak, onion gravy  
Served with garden vegetables

North atlantic prawns, marie rose sauce, garden leaf salad, minted new potato  
Baked salmon, charred spring onions, dill hollandaise, pickled samphire  
Oscar Cleve's award-winning fish and chips.

Thyme gnocchi, sautéed wild mushrooms, english pea fricassee  
Sweet onion & feta tartan, grilled courgettes, broad beans, baby spinach

### **Dessert**

Rhubarb & custard posset, turkish delight  
Triple chocolate brownie, cherry ice cream  
Lemon tarte, mascarpone, pistachio  
Banoffee pie cheese cake, chocolate shard  
Strawberry, white chocolate & elderflower pavlova  
Sticky toffee pudding, raisin purée, banana ice cream  
Warm pecan pie, maple ice cream, raspberries  
Seasonal crumble, crème anglaise