



Fine Dining Menu

Starter

Cauliflower velouté, sautéed wild mushrooms, truffle, beetroot bread
Crab chowder, shellfish oil, sweetcorn fritter

Carpaccio Lincolnshire red, burnt onion puree, pickled garden vegetables, edible flowers
Chicken liver parfait, onion seed crackers, red currant & port jelly
Pork scotch egg, crackling, apple purée, mustard
Braised pigs cheek, confit duck, compressed melon, oregano

Pan roasted scallops, tempura fried cray fish, sea vegetables
Tuna Niçoise, fried quails egg

Grilled asparagus, poached egg, chive hollandaise, crispy capers
Fig & Goatwood Dairy goats cheese tart, pickled cherries

Main Course

Fish

Pan fried seabass, Three Pig's chorizo & tomato cassoulet, fennel & carrot salad
Line caught halibut, confit belly pork, celeriac puree, wilted greens
Herb & prawn-stuffed lemon sole paupiettes, dill & citrus crushed potato, spinach
Filet salmon, parmesan & basil crust, saffron fondant potato, ratatouille, vermouth
Fruit de mer

Meat

Surf & Turf, fillet of beef, lobster, king prawns, truffled chips, spinach, wild mushroom, shallot
Tournedos Rossini, pate, madeira, potato rösti, charred greens
Duo of Chicken, roasted breast, confit of leg lollipop, pommes maxim, heritage carrots
Stuffed lamb noisette, braised neck, baby capers, herb purée, lavender potato's
Plate of pork, seasonal vegetables
Duck a l'orange, seared breast, leg boudin, orange zest, buttered borage, orange reduction

Vegetarian

Puy Lentils, trio of mushroom, Goatwood Dairy goats cheese, mushroom consommé
Spinach & ricotta ravioli, broad beans, toasted pine nuts, shaved parmesan, mint beurre noisette
Grilled halloumi, slow roasted peppers, heritage tomatoes, watercress, blackcurrant & wine sauce



Dessert

Chocolate pave, salted caramel peanut granola, honey comb, milk ice cream
Millionaire shortbread, banana sponge, burnt muscovado ice cream, dehydrated banana
Edible Summer Garden
Elderflower crème brûlée, berry compote, Brazil nut shortbread
Champagne poached peach mille feuille, rose cream
Baked Alaska, pistachio sponge, neapolitan ice cream
Dark chocolate, blood orange fondant, mango sorbet
Spiced plums, porter sabayon, ginger crumble, iced yoghurt
Warm apricot frangipane, nutmeg crème anglaise, raspberry sorbet

Lincolnshire Cheese Board

White Chocolate, Vanilla & raspberry Croquembouche
minimum of 8 people per table.