

TO START

SOUP OF THE DAY, served with house focaccia (gf*) (df*) (v) (ve*)

SMOKED SALMON TERRINE, lemon butter croûtes (gf)

GAME PIE, homemade shortcrust pastry, root vegetables, game jus

RATATOUILLE CARPACCIO, tomato & roasted red pepper fondue (gf) (df)

TEMPURA COD CHEEKS, salt & vinegar parmentier potatoes, pea purée, lemon oil (gf*) (df*)

TO FOLLOW

All served with a panaché of green vegetables & braised red cabbage

LINCOLNSHIRE BEEF

Jacket potato mash, roast carrot & parsnip, garlic & herb roast potatoes,
Yorkshire pudding, red currant jus (gf*) (df*)

CHICKEN & PARMA HAM BALLOTINE

Jacket potato mash, roast carrot & parsnip, garlic & herb roast potatoes,
Yorkshire pudding, red currant jus (gf*) (df*)

STUFFED PORK LOIN

Jacket potato mash, roast carrot & parsnip, garlic & herb roast potatoes,
Yorkshire pudding, red currant jus (gf*) (df*)

BUTTER ROASTED COD LOIN

Garlic pommes purée, roasted wild mushrooms (gf)

ONION TARTE TATIN

Puff pastry, roasted red onions, whipped cheddar & mascarpone (v)

TO END

RUM INFUSED PLUM & APPLE TARTE TATIN, chocolate honeycomb ice cream

TRIPLE CHOCOLATE BROWNIE, chocolate ganache, vanilla ice cream

STRAWBERRY MILLE-FEUILLE, macerated strawberries, strawberry shards, candied mint

COFFEE & CREAM CHEESECAKE, chocolate biscuit base

SELECTION OF ICE CREAMS (gf) (df*)

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

(v) vegetarian | (ve) vegan | (ve*) vegan on request | (gf) gluten free | (gf*) gluten free on request

(df) dairy free | (df*) dairy free on request