

Dinner Menu

The dinner menu is served daily from 6pm to 10pm

STARTERS

- Soup of the day using fresh local produce £5
- Suckling pig chorizo, basil parmentier, pancetta crisp £5
- Confit duck terrine, poached duck egg £6
- Home pickled wild mushrooms, radish, pea shoots, creme fraiche £5
- Grimsby kiln smoked salmon, beetroot puree, dill mascarpone, candied lemon £7
- Seared black pearl scallops, smoked chilli jam, spring onions £7

MAINS

- Local lamb loin, black pudding farce, charred baby gem, spring onions, jus £17.50
- Belly pork, pulled pork croquet, spring greens, roasted apple, fondant potato £15.50
- Sunblushed tomato risotto, crisp basil, rocket, olive and parmesan salad £12
- Pan seared sea bream, squid ink pasta, noodle crisp £16.50
- Oyster mushroom gateaux, thyme crepes, spinach roulade, carrot puree, pesto £12
- Roast cod, pea puree, cockles, samphire, potato scallop £15.50
- Fosters of lincoln rib eye steak, flat mushroom, hand cut chips served with a choice of brandy and cracked black pepper or lincoln blue sauce £19.50

SIDE DISHES

- Bread and kalamata olives
- Home made breads
- Honey roast lincolnshire piccolo parsnips
- Rocket and parmesan salad, wild garlic
- Sauteed potatoes, echalion shallots
- Buttered boston spring greens
- Lincolnshire grown asparagus (seasonal availability)

DESSERTS

- Rhubarb, ginger and manuka honey ice cream, lemon posset £6
- White chocolate mousse, pistachio pannacotta, mascarpone, mint tuille £6
- Black cherry cheesecake, raspberry mousse, rich brownie, morello cherry jus £6
- Salted caramel bavarois, cracked honeycomb £5
- Mint chocolate sponge, rum and raisin ice cream, milk chocolate jus £5
- Baked egg custard, coffee bean sauce £5

C H E E S E S E L E C T I O N

Cheeses served with plum and rosemary jelly, onion chutney, butter, Lincolnshire plum bread and crackers selection of 2 cheeses for £5, 4 for £8 or 6 for £10

SKEGNESS BLUE made on the east coast of lincolnshire using traditional methods and local milk directly from the cow. this cheese is a soft blue with a delicate veining.

LITTLE LINCOLN IMP – a powerful individual, hand waxed cheddar cheese. full flavoured, but with a light texture. a strong cheese, good with chutneys and pickles that stands up to powerful flavours.

LINCOLNSHIRE POACHER – lincolnshire poacher is an award winning handmade cheese produced on a dairy farm nestling on the eastern edge of the beautiful lincolnshire wolds. it has a smooth texture and a strong taste. in summer, notes of pineapple, toasted nuts and grass dominate the flavour profile while in winter the taste becomes savoury and almost meaty.

LINCOLNSHIRE POACHER RED – added colour to clearly differentiate it from our lincolnshire poacher. the colour comes from the addition of annatto to the milk in the vat at the start of cheese making. it has a moist creamy texture with a delicate buttery flavour, with a nice clean finish that lingers on your palate.

JUST JANE SMOKED – mature smoked cheddar wrapped in wax. the strong flavour and creamy texture makes this a fantastic cheese, which is made in aid of the just jane lancaster restoration fund at east kirkby.

LINCOLNSHIRE DAMBUSTER – full flavoured, rich and creamy with good keeping qualities – extremely tasty. a must try, versatile cheese for all cheddar connoisseurs. a cheese in honour of the raf617 squadron of scampton, lincolnshire.

freshly prepared tea or coffee £3 selection of cognacs and spirits available from the bar