



## **A LA CARTE MENU**

### **Starters**

***Goat cheese tart, pickled rhubarb,  
whiskey puree, pine nuts and shaved local asparagus (V) (M-G-E-SD)***  
**£7.95**

***Seafood Terrine, piccalilli,  
cucumber and toasted pumpkin seeds (SD-M-F-C-ML)***  
**£9.75**

***Spinach maltagliati pasta  
cherry tomato, olives and basil crudaiola, crispy gruyere and rocket (M-E-G)***  
**£8.75**

***Black pepper cured pork loin, cauliflower two ways: smoked and cured,  
pineapple and thyme chutney, sauerkraut, toasted rye bread (G-SD)***  
**£8.50**

***Lincolnshire tiger prawns,  
roast fresh fennel and garlic, prawn bisque (SD-CLM-C)***  
**£10.95**

# **Main Courses**

## ***Fresh fish of the Day***

(Please ask your waiter for details including allergen advice)

**Market Price**

***Baked spinach and ewe ricotta Florentine roulade,  
smoked scamorza, tomato and sour broccoli sauce  
with walnut mousse (V) (M-CL-SD-E-G)***

**£17.95**

***Grilled Lincolnshire pork chop, sage, onion and apple fritter,  
asparagus and bacon, confit beetroot (SD-M-CL-G-E)***

**£22.75**

***Fillet of British beef, smoked pancetta, chips, poacher cheese mousse,  
caramelised onion chutney, fermented corn puree (SD-CL-M)***

**£27.95**

***Grilled Lincolnshire spring lamb, pea risotto,  
turmeric and olive oil Jersey Royals, pickled carrot (SD-CL-M)***

**£23.95**

### **Allergy Advice Chart:**

**G- Gluten    N- Nuts    M- Milk    F- Fish    E- Eggs    MS- Mustard    S- Sesame**

**C- Crustacean    ML- Molluscs    SY- Soy    CL- Celery    SD- Sulphur Dioxide    L- Lupin    P- Peanuts**