



Evening Menu

WHILST YOU WAIT

Homemade Fresh Bread with Salted Butter £2 Per Person

Starters

Roasted Celeriac and Apple Veloute, Goats Cheese Bon Bon £7

Lincolnshire Ploughman's, Black Pudding Scotch Egg, Mini Ham Hock Pie with Smoked Lincolnshire Poacher, Pickled Red Onion, Celeriac Remoulade, Micro herbs £10

Enderby's Hot Smoked Grimsby Salmon, Textures of Beetroot, Whipped Crème Fraiche £8

Premier Seafoods Hand Dived Scallops, Compressed Watermelon, Pickled Cucumber, Prosciutto
£10

Oriental Glazed Beef Short Rib, Pak Choi, Coconut Cream, Toasted Sesame
£10

Main Course

7oz Venison Steak, Slow Braised Venison Haunch with Beetroot and Rhubarb Ketchup, Sautéed Chestnut Mushrooms with Orange Braised Carrots £25

French Trimmed Chicken Breast, French Styled Peas, Wilted Spinach with Crushed New Potatoes, Alliums £16

Diced Beef Shin and Braised Ox Cheek Pie, Pancetta and Shallot Glazed Savoy Cabbage, and the Choice of Homemade Seasoned Chips or Creamy Herb Mash £15

Twice Baked Pork Belly, Celeriac and Truffle Puree, Bubble and Squeak Cake with Pak Choi £18

Premier Seafoods Fresh Grimsby Haddock Fillet, Old Speckled Hen Deep Fried Beer Batter, Homemade Chips, Pea Puree, Peashoot Salad £14

Venison Burger, Beetroot, Apple & Sultana Chutney, Celeriac Remoulade, Toasted Hazelnut & Watercress Salad and Seasoned Truffle Fries £16

Pan Roasted Beef Fillet, Black Garlic Butter, Parmentier Potatoes, Wild Mushrooms, Tenderstem £26

Crab, Prawn and Chilli Butter Linguine, Soft Herb and Parmesan Pangrattato £16

Sides: Peppercorn Sauce £2 | Dianne Sauce £2 |
Onion rings £3 | Homemade Chips £3 | Stir Fried Summer Greens £2

If you have a food intolerance or allergy, please tell us as you order.
The onus is upon you to inform us of any allergy. Please do not assume that because an allergen is not listed above, it has not been used in the preparation of your meal or in the kitchen, thank you.



Desserts

Warm Homemade Banana Bread, Butterscotch Sauce, Homemade Salted Caramel Ice Cream £7

Berry Foam Parfait, Meringue, Coconut Chantilly Cream £6

White Chocolate Delice, Passionfruit Textures £8

Lemon Roulade, Lemon Curd, Crème Fraiche Cream, Fresh Raspberries £7

Locally Sourced Lincolnshire Cheeses, Crackers, Homemade Chutney, Frozen Grapes £9

Homemade Ice Creams and Sorbets, Ask Your Server for Today's Specials £2.50 Per Scoop

Liquid dessert perhaps?

Latte £2.95 | Espresso £2.20 | Cappuccino £2.95 | Flat White £2.95 |
Americano £2.70 | Mocha £2.80 | Hot Chocolate £2.50 | Tea £1.50 |
Flavoured Tea £2 | Syrups £0.50 | Affogato £4.70 Add Coffee Liquor for just £2

Espresso Martini £8.50 | After 8 Martini £8.95 | Nutella Martini £8.95 | Mojito £8 |
Liquor Coffee £May Vary |
Cockburns Port £3.20 | Cognac £4.20 |

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