



The Dining Room Restaurant



Fizz on Arrival

Starters

French Onion Soup, Gruyere Rarebit on Homemade Sourdough
Pressed Cornfed Chicken, N'duja & Tarragon Terrine, Spring Onion, Carrot & Red Onion Slaw, Olive Oil Ciabatta
Seared Hand Dived Scallop, Fruit Pig Black Pudding, Cider Pickled Apple, Butternut Squash & Sage Puree
Baked Lemon, Sweet Pepper & Pine Nut Gnocchi, Whipped Goats Cheese, Basil Pesto (V)

Mains

Roast Fillet of Beef (Cooked Medium/Rare), Truffle Salted Potato Pavé, Watercress & Spinach Puree, Wild Mushrooms, Madeira Jus
Roast Guinea Fowl Ballotine, Lincolnshire Sausage, Chestnut & Leeks, Orange Glazed Carrot, Herb Creamed Potato
Pan Seared Seabass Fillet, Crab, Lemon & Tarragon Tortellini, Wilted Spinach, Bisque Cream
Baked Spinach, Mascarpone, Confit Garlic Pancake, Slow Cooked Cherry Tomato & Thyme Sauce (V)

All Main Courses Served with Seasonal Vegetables

Frozen Blood Orange Margarita

Desserts

Caramel Chocolate Crèmeux, Banana Ice Cream, Cocoa Shortbread Crumb
Vanilla & Greek Yoghurt Bavarois, Poached Local Forced Rhubarb, Speculoos Biscuit
Whiskey & Orange Sticky Toffee Pudding, Lemon Curd Ice Cream
Cheese Plate, Sourdough Crackers, Lincolnshire Plum Bread & Fig Chutney

£166 per couple

Tea or Coffee from £3.00
£30 per person non-refundable deposit on booking



We do not add a service charge to our bills. Gratuity is at the discretion of the guest.

Whilst we always do our best to reduce the risk of cross contamination in our restaurant areas, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and guests must understand they consume dishes at their own risk.



AA Rosette Award for Culinary Excellence