

Starters

*Winter Vegetable and Organic Lamb Broth
With Mini Herb Dumplings*

*Scottish Smoked Salmon and Horseradish Parfait
With Fresh Baked Ciabatta and Dressed Salad*

*Pan Fried King Scallops
With Crispy Black Pudding and Creamed Leeks*

*Petite Fillet of Beef
With Fondant Potatoes and Creamy Peppercorn Sauce*

*Roasted Organic Tomato and Goats' Cheese Fian
With Dressed Salad*

*Pan Fried Lincolnshire Partridge Breast
With Nutmeg and Pear Puree*

*Creamy Garlic Mushrooms
With Toasted Ciabatta*

Mains

(All mains are served with potatoes and seasonal vegetables or chips and side salad)

*Chargrilled Organic Lamb Cutlets
With Bubble and Squeak amid Minted Red Wine Jus*

*Roasted Free Range Chicken Breast
Stuffed with Apple and Sage Stuffing and Scrumpy Sauce*

*Dovedale Game Pie and Light Puff Pastry
With Rich Red Wine Gravy*

*Pan Fried Fillet of Seabass
With Herbed Crushed Potatoes and Sundried Tomato Pesto*

*Confit of Lincolnshire Pheasant
With Haricot and Butter Beans Casulet*

*Poached Fillet of Plaice
With a Creamy Crab and Prawn Dill Sauce*

*Crispy Fried Spinach and Mushroom Risotto Cakes
With Roasted Organic Tomatoes and Dressed Salad*

Steak and Rib Menu

(Served with Either Chips and Salad or Vegetables and Potatoes)

Oven Roasted Rack of Hoi Sin or Barbeque Pork Ribs

Lincolnshire Red 8oz Fillet Steak

Lincolnshire Red 10oz Rib-eye Steak

Lincolnshire Red 8oz Sirloin Steak

Lincolnshire Red 12 oz Rump Steak

Choose Two of the Following

6oz Rump Steak

Cajun Chicken Goujons

Garlic King Prawns

Half Rack of Barbecue Pork ribs

Steak Sauces

Wild Mushroom and Madeira Sauce

Red Onion and Red Wine

Blue Cheese and Dijon Mustard

Classic Au Poivre

Sweets

*Rich Chocolate Cups
With Cream and Hazelnuts*

*Traditional Bread and Butter Pudding
With Baileys Crème Anglais*

*Vanilla Crème Brulee
With Hazelnut Brittle*

*Apple and Cinnamon Tart
With Macadamia Ice Cream*

*Chocolate and Wasabi Cheesecake
With Wasabi Cream*

*Baked Figs
With Honey and Greek Yoghurt Ice Cream*

*Selected British and Continental Cheeses
With Celery, Apple, Grapes and Biscuits*

3 Courses £39 Per Person

