

Tasting Menu

Amuse Bouche

Roasted celeriac soup, confit horseradish mascarpone, toasted peanut (P-M-N-CL)

Wine: "Solaris" Ovens Farm Vineyard, Lincolnshire- England 75ml glass

*Crispy white fish, caramelized onion, spinach, tomatillo & feta cheese corn taco,
burnt winter squash relish, avocado mayonnaise (G-E-M-SD)*

Wine: – Colomba Bianca Lumari Nero D'Avola Rose - Sicily- Italy -100ml glass

Lincolnshire game rillettes, sauerkraut, chestnut puree, orange, parsley and raisin salsa

Wine: Swartland Syrah Winemaker Collection, South Africa -100ml glass

Slow roasted Lincolnshire brisket of beef,

Argentinian squash quibebe, rice and beans empanada, chimichurri (E-M)

Wine: Zorzal Eggo Franco, Cabernet Franc, Argentina -100ml glass

Granny smith apple, spiced sponge, caramel panna cotta, walnut brandy snap (E-M-N-G)

Wine: Coteaux du Layon, Domaine des Forges, Loire- France - 50ml glass

Additional cheese course - £5 Per Person

Selection of 3 Cheeses and Garnishes (M-G-E-SD-MS-CL)

Wine: Barros Ruby Port, Portugal -50ml Glass £5

OR

Whisky: THE BALVENIE DOUBLEWOOD 12YO, Scotland, 25ml Glass £5.50

£48 Per Person or £68 with Matching Wines

Wine List



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A La Carte Menu



Cheese Menu

