

A la Carte

Option 3

£80 per person

Prices may vary upon selection and season

Tier three

Choose:

Two starters

Two main courses

Two desserts

Starters

- Cauliflower velouté, sautéed wild mushroom, truffle, beetroot bread
- Crab chowder, shellfish oil, sweetcorn fritter
- Asparagus velouté, poached egg, crispy cured speck
- Alfred Enderby smoked salmon, brown shrimps, coral mayonnaise, micro herbs
- Scorched mackerel, mackerel tartare, textures of apple and Yorkshire rhubarb
- Carpaccio of Lincolnshire Red, burnt onion purée, pickled garden vegetables, nasturtium
- Duck liver parfait, onion seed crackers, red currant & port jell
- Scotch egg, apple purée, crispy bacon
- Grilled asparagus, poached egg, chive hollandaise, crispy capers
- Fig & Goatwood dairy goats cheese tart, pickled cherries

Mains

- Pan fried seabass, Yorkshire chorizo & tomato cassoulet, fennel & carrot salad
- Salmon En Croûté, wilted greens, leek beurre blanc
- Duo of Chicken, roasted breast, confit of leg lollipop, pommes maxim, heritage carrots
- Tournedos Rossini, pâté, madeira, potato rosti, charred greens
- Roast sirloin of beef, cooked medium, beef fat Yorkshire pudding caramelised onion & ale jus
- Roast loin of pork, braised shoulder, apple fondant, honey carrot
- Herb crusted rack of lamb, braised shoulder, fricassee of minted peas & broad beans, boulangere potatoes
- Duck a l'orange, seared breast, leg boudin, orange zest, buttered borage, orange reduction
- Puy lentils, trio of mushroom, Goatwood dairy goats cheese, mushroom consommé
- Potato rosti, honey roast parsnips, chestnuts, poached egg, béarnaise

Desserts

- Chocolate pave, salted caramel peanut granola, honeycomb, milk ice cream
- Millionaire Shortbread, caramel cream, chocolate, banana sponge, dehydrated banana
- Elderflower crème brûlée, berry compote, Brazil nut shortbread
- Champagne poached peach mille feuille, rose cream
- Textures of white chocolate
- Spiced plums, porter sabayon, ginger crumble, yoghurt sorbet
- Warm apricot frangipane, nutmeg crème anglaise, raspberry sorbet
- Passionfruit & vanilla cheesecake, textures of grapefruit
- Lincolnshire Cheeseboard, a selection of three cheeses, pickled butter, fruit loaf, crackers