



Spring Tasting Menu

Oyster

Chimichurri 5, 8, 14

Bolney Bubbly, Bolney Estate, Sussex, England

Brussels Sprout Bhaji

Curried sweet potato purée, coconut milk, coconut flakes, lime-roasted cashew, pickled mango 2, 7, 9, 10, 14

Lychee Martini, 58 & Co Vodka, Lime, Rose Syrup

Scallops Coquilles St. Jacques

Pan-fried scallops, prawn velouté, potato, samphire 3, 7, 8, 9

Reisling, Dopff & Irion, Alsace, France

Chicken Caesar Scotch Egg

Charred and fermented baby gem, bacon crumb, anchovy emulsion, pickled shallot 2, 4, 5, 7, 9, 14

Sakura Paloma, Everleaf Mountain, Lime, Grapefruit, Simple Syrup, Tequila

Hot Smoked Salmon

Gribiche, lovage, pickled cockles 1, 4, 7, 8, 9, 14

Rijoa Vega, Blanco, Rioja, Spain

Lamb

Spring rack of lamb, dijon herb crust, wild garlic, peas and beans, celeriac, green peppercorn, tomato and caper jus 1, 2, 4, 7, 9, 14

Cabernet Sauvignon, Kingston Estate, Coonawarra, Australia

Rhubarb Cheesecake

2, 4, 7, 10

Baked Alaska

Chocolate sponge, marmalade ice cream, chocolate ice cream, Italian meringue, 'Jaffa Cake' 2, 4, 7, 14

Edwards Espresso Martini, Edwards Vodka, Coffee Liqueur, Cold Brew

From field to fork and from sea to plate, our Tasting Menu features flowers, herbs and vegetables grown in the grounds of Healing Manor and ingredients from our Lincolnshire growers, makers, producers, farmers and fish merchants.

Please note that all dishes list allergens contained within each dish.

Please notify your waiter or waitress of any dietary requirements, food allergies or intolerances.

(gf) gluten free (gf*) can be made gluten free
(v) vegetarian (v*) can be made vegetarian (ve)
vegan (ve*) can be made vegan.

Allergens
(1) Celery (2) Cereals containing gluten
(3) Crustaceans (4) Egg (5) Fish (6) Lupin (7) Milk
(8) Molluscs (9) Mustard (10) Nuts (11) Peanuts
(12) Sesame seeds (13) Soya
(14) Sulphur dioxide



Vegetarian Spring Tasting Menu

Cauliflower

Chimichurri 14

Bolney Bubbly, Bolney Estate, Sussex, England

Brussels Sprout Bhaji

Curried sweet potato purée, coconut milk, coconut flakes, lime-roasted cashew, pickled mango 2, 7, 9, 10, 14

Lychee Martini, 58 & Co Vodka, Lime, Rose Syrup

Burrata

Lemon, courgette, baba ganoush, cheese fondue, marinated peppers, tomato purée, pangrattato 2, 5, 7, 12,

14

Reisling, Dopff & Irion, Alsace, France

Potato & Watercress Soup

Goats cheese mousse, puffed potato, beetroot, Croque Monsieur 2, 4, 7, 9, 14

Sakura Paloma, Everleaf Mountain, Lime, Grapefruit, Simple Syrup, Tequila

Linguine Alla Puttanesca

Toasted ricotta, parmesan 2, 3, 7, 14

Rijoa Vega, Blanco, Rioja, Spain

Aubergine Milanese

Tomato, basil, truffled corn, rocket salad 2, 14

Cabernet Sauvignon, Kingston Estate, Coonawarra, Australia

Rhubarb Cheesecake

2, 4, 7, 10

Baked Alaska

Chocolate sponge, marmalade ice cream, chocolate ice cream, Italian meringue, 'Jaffa Cake' 2, 4, 7, 14

Edwards Espresso Martini, Edwards Vodka, Coffee Liqueur, Cold Brew

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(12) Sesame seeds (13) Soya
(14) Sulphur dioxide



Pescatarian Early Spring Tasting Menu

Oyster

Chimichurri 5, 8, 14

Bolney Bubbly, Bolney Estate, Sussex, England

Brussels Sprout Bhaji

Curried sweet potato purée, coconut milk, coconut flakes, lime-roasted cashew, pickled mango 2, 7, 9, 10, 14

Lychee Martini, 58 & Co Vodka, Lime, Rose Syrup

Scallops Coquilles St. Jacques

Pan-fried scallops, prawn velouté, potato, samphire 3, 7, 8, 9

Reisling, Dopff & Irion, Alsace, France

Potato & Watercress Soup

Goats cheese mousse, puffed potato, beetroot, Croque Monsieur 2, 4, 7, 9, 14

Sakura Paloma, Everleaf Mountain, Lime, Grapefruit, Simple Syrup, Tequila

Hot Smoked Salmon

Gribiche, lovage, pickled cockles 1, 4, 7, 8, 9, 14

Rijoa Vega, Blanco, Rioja, Spain

Aubergine Milanese

Tomato, basil, truffled corn, rocket salad 2, 14

Cabernet Sauvignon, Kingston Estate, Coonawarra, Australia

Rhubarb Cheesecake

2, 4, 7, 10

Baked Alaska

Chocolate sponge, marmalade ice cream, chocolate ice cream, Italian meringue, 'Jaffa Cake' 2, 4, 7, 14

Edwards Espresso Martini, Edwards Vodka, Coffee Liqueur, Cold Brew

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Allergens
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(8) Molluscs (9) Mustard (10) Nuts (11) Peanuts
(12) Sesame seeds (13) Soya
(14) Sulphur dioxide