



Tasting Menu

Artichoke Soup
Sloe Gin Collins, Prosecco

Rabbit
Tio Pepe, Tonic, Lavender

Scallops, Lamb
Peccorino, Noi Cento, Roxan - Abruzzo, Italy

Venison Scotch Egg
Murphy's Ale

Sea Bass
Bolney Bubbly, Bolney Estate - Sussex, English

Beef Wellington
Rioja Crianza, Bodegas Muerza - Rioja, Spain

Blackberry Cremeux

Tiramisu
Espresso Martini

Tasting Menu £95 / Drinks Flight £49

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 server 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



Tasting Menu

Artichoke Soup
Sloe Gin Collins, Prosecco

Chickpea Croquette
Tio Pepe, Tonic, Lavender

Orzo
Peccorino, Noi Cento, Roxan - Abruzzo, Italy

Mushroom Scotch Egg
Murphy's Ale

Beetroot, Goats Cheese
Bolney Bubbly, Bolney Estate - Sussex, English

Wellington
Rioja Crianza, Bodegas Muerza - Rioja, Spain

Blackberry Cremeux

Tiramisu
Espresso Martini

Vegetarian Tasting Menu £95 / Drinks Flight £49

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 server 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



Tasting Menu

Artichoke Soup
Sloe Gin Collins, Prosecco

Prawn Croquette
Tio Pepe, Tonic, Lavender

Scallops
Peccorino, Noi Cento, Roxan - Abruzzo, Italy

Mushroom Scotch Egg
Murphy's Ale

Beetroot, Goats Cheese
Bolney Bubbly, Bolney Estate - Sussex, English

Sea Bass
Rioja Crianza, Bodegas Muerza - Rioja, Spain

Blackberry Cremeux

Tiramisu
Espresso Martini

Pescatarian Tasting Menu £95 / Drinks Flight £49

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 server 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