



Tasting Menu

Salmon

Dam Raider Gin, Elderflower Tonic - Lincolnshire, UK

Scallops

Bolney Bubbly - Sussex, UK

Belly Pork

Pinot Noir, 'Lautarul', Cramele Recas - Banat, Romania

Cod Cheek

Spicy Margarita - Tequila Blanco, Lime, Agave, Chilli, Salt

Beef Wellington

Las Manitos Malbec Shiraz - Central Vally, Chile

Strawberry & Mint Pavlova

Zinfandel, Angels Flight - California, USA

Lincolnshire Cheeseboard

Poças 10 Tawny Port, Douro Valley, Portugal

Tasting Menu £90 / 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

Burrata

Dam Raider Gin, Elderflower Tonic - Lincolnshire, UK

Mushroom Scotch Egg

Bolney Bubbly - Sussex, UK

Roasted Cauliflower

Pinot Noir, 'Lautarul', Cramele Recas - Banat, Romania

Sweet Potato Rogan Josh

Spicy Margarita - Tequila Blanco, Lime, Agave, Chilli, Salt

Sage & Onion Risotto

Las Manitos Malbec Shiraz - Central Vally, Chile

Strawberry & Mint Pavlova

Zinfandel, Angels Flight - California, USA

Lincolnshire Cheeseboard

Poças 10 Tawny Port, Douro Valley, Portugal

Vegetarian Tasting Menu £90 / 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.

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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

Salmon

Dam Raider Gin, Elderflower Tonic - Lincolnshire, UK

Scallops

Bolney Bubbly - Sussex, UK

Burrata

Pinot Noir, 'Lautarul', Cramele Recas - Banat, Romania

Cod Cheek

Spicy Margarita - Tequila Blanco, Lime, Agave, Chilli, Salt

Halibut

Las Manitos Malbec Shiraz - Central Vally, Chile

Strawberry & Mint Pavlova

Zinfandel, Angels Flight - California, USA

Lincolnshire Cheeseboard

Poças 10 Tawny Port, Douro Valley, Portugal

Pescatarian Tasting Menu £90 / 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.

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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