



The Summer Garden Tasting Menu

Monk Fish

Lemon, cucumber, lemon geranium, wild chervil 2/4/5/7/14
Bolney Bubbly, Bolney Estate - Sussex, England.

Goats' Cheese Cheesecake

Walnut, beetroot, chive, borage 2/7/10/14
Zinfandel Blush, Angels Flight - California, USA.

Scallops

Black pudding, cauliflower, hazelnut, nasturtium 2/4/7/8/10
Sauvignon Blanc, Kuki - Marlborough, New Zealand

Heritage Tomatoes

Mozzarella, oregano, cornflowers 2/7/14
Edwards 1902 Vodka Spritz, Lincolnshire - England

Scotch Egg

Mustard seeds, garden vegetable piccalilli, sage, viola 1/2/4/9/14
Dock's Beers, Hard Graft - Grimsby, England

Lamb

Lettuce, peas, windowsill pea shoots, marigolds 2/7/9/14
Pinot Noir, 'Lautarul', Cramele Recas - Banat, Romania

Eton Mess

Strawberries, dianthus, fennel leaf 4/7/10

Topic

Chocolate, mint, pelargonium 4/7/10
Pocas 10, Tawny Port - Douro Valley, Portugal.

From field to fork and from sea to plate, our summer 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 intolerance .

(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



The Summer Garden Tasting Menu

English Pear

Walnut, blue cheese, lemon geranium, wild chervil 1/7/9/10/14
Bolney Bubbly, Bolney Estate - Sussex, England.

Goats' Cheese Cheesecake

Walnut, beetroot, chive, borage 2/7/10/14
Zinfandel Blush, Angels Flight - California, USA.

Mushroom Rissotto

Cauliflower, truffle, hazelnut, nasturtium 7/10
Sauvignon Blanc, Kuki - Marlborough, New Zealand

Heritage Tomatoes

Mozzarella, oregano, cornflowers 2/7/14
Edwards 1902 Vodka Spritz, Lincolnshire - England

Chickpea Scotch Egg

Mustard seeds, garden vegetable piccalilli, sage, viola 1/2/4/9/14
Dock's Beers, Hard Graft - Grimsby, England

Aubergine

Ratatouille, windowsill pea shoots, marigolds 2/7/9/14
Pinot Noir, 'Lautarul', Cramele Recas - Banat, Romania

Eton Mess

Strawberries, dianthus, fennel leaf 4/7/10

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