



MENU

Thursday 30th January 2020

Locally Inspired Dishes - 3 courses £17.95

Melton Mowbray Inspired Pork Pie

Chicory & piccalilli

Mansfield Bitter Battered Fish

radish, root slaw & tartar sauce

  Cropwell Bishop, Apple & Celeriac Velouté

Cropwell bishop beignet

Main Courses

Lincoln Red Beef Cheek

horseradish mash, Henderson's burnt onion puree, chard, red wine & thyme jus

Grimsby Fish Pie

creamed mustard leeks & peas

Church Hill Farm Ballottine of Chicken stuffed with a local Wild Mushroom Mousseline

tarragon rösti, kale, Jerusalem Artichoke & Wild Mushrooms

  Lentil & Winter Root Hot Pot

herb & nut crumble, celeriac & cauliflower cheese

Desserts



Ashbourne Gingerbread Cannelloni

Kirsch black cherry Mousse

 Bakewell Tart

almond cream & raspberry compote

Southwell Bramley Apple Slice

 denotes suitable for vegetarians " = deconstructed"  denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise