



### **Snacks**

Chicken Wings. BBQ Glaze. Tarragon. \* £6

Onion Loaf. Marmite Butter. \* £5

Cured Salmon Tartlet. Wasabi. Onuga Caviar. \* £6

Whipped Cod Roe. Dill Oil. Garden Herbs. Sourdough. £7

### **Starters**

Korean Yukhoe Beef. Egg Yolk Puree. Kimchi. Sesame. Pear. \* £10

Asparagus Mosaic. Mushroom XO. Apple Dashi. Wasabi Oil. £10

Cured Monkfish. Pickled Kohlrabi. Dashi Vinegar. Dashi Vinegar.

Scallop Dressing. Sea Purslane. \* £12

Belly Pork. Satay. Broccoli. Peanut Crumb. Ponzu. £10

### **Mains**

Lamb Loin. Breast of Lamb. Wild Garlic Pesto. Yoghurt. Baby Gem.  
Lamb Sauce.\* £27

Catch of the Day. BBQ Tenderstem. Smoked Butter Sauce. Kosho.  
Tempura Enoki. \* £24

Wild Garlic Veloute. Pickled Wild Garlic. Fennel. Parpardelle. Herb Oil. £19

Braised Pork Osso Buco. Potato Dumplings. Lemon Gremolata. £22

### **Sides**

Gochugang Dressed Hispi Cabbage. £5

Potato Hash. Sour Cream & Chive. £6

### **Desserts**

White Chocolate Cremeux. Preserved Lemon Curd. Yoghurt Sorbet.  
Meringue Shards. \* £10

Raspberry & Pistachio Frangipane. Pistochio. £10

Selection of Lincolnshire Cheeses. Sesame Cracker. Red Onion Chutney. £13

**\* Chefs Taster Selection £65pp**

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