Blossoms

RUTLAND LAKESIDE DINING

Bread

Hambleton Bakery Sourdough £5 (V)
fennel butter

Snacks

Selection of Italian Olives £5 (VE)

Grasmere Stilton & Apple Chipolatas £7.50
cider and swede ketchup

Cod Cheek Scampi £8.5
parsley mayonnaise dip

Norfolk Quail Scotch Egg £7.50
pickled walnut dip

Starters

Pea & Jersey Potato Soup £9 (V)
rye bread croutons

Rutland Pork Terrine £12
crispy chutney & grilled sourdough

Torched Cornish Mackerel £14
cucumber, horseradish & apple

Devon Crab, Tomato & Rarebit on Sourdough Toast £14
chilli oil & sour cream

Grilled Asparagus (V) £16
poached hen's egg and hollandaise with toasted sunflower seeds

Cheese Fondue to Share £24 (V)
selection of breads, Crudités, Gruyère, ogleshield cheese fondue

Salad

Fruit Pig Black Pudding, Avocado & Hen's Egg £11 / £21
Peach French dressing & sourdough croutons

Goat's Curd, Roasted Pear & Endive £12 / £19 (V)
caramelised walnut, honey & grain mustard dressing

Hot Smoked Salmon & Seaweed Crème Fraîche £13 / £22
Jersey Potato, spring onions, crispy capers & roquette

Specials

Breaded Veal Cutlet £34
sauce gribiche, lemon & roquette

Globe Artichoke & Duck Egg £26
gnocchi, roquette & oregano

Blossoms Classics

Haddock Fish & Chips £19
crushed peas and chip shop curry sauce

Rutland Marrow Bone & Lincolnshire Poacher Cheeseburger £19
add Grasmere streaky bacon £4
onions cooked in Oakham Ale, French Fries & pickled gherkin

Farmer Lou Lamb Sausages £24
petit pois à la française and apple & celeriac mash

Bubble & Squeak with Poached Hen's Egg £19 (V)
potato & onion hash brown, hollandaise and crispy cabbage

Mac & Cheese £12 (V)
crispy onions and chives
add crispy bacon £7

From the Grill

Dry Aged Sirloin 8oz £36
watercress and French Fries

Grasmere Pork Tomahawk £29
apple, crispy sage & roasted onion

Grilled Chalk Stream Trout, Salsa Verde £28
cucumber, beans and cured tomato

Grilled Spring Chicken with Lemon Butter £28
mixed leaf and pumpkin seeds

Grilled Hen of the Woods & Halloumi Burger £24 (V)
onions cooked in Oakham Ale, French Fries & pickled gherkin

To Share

Grilled Dry Aged Hereford Rib of Beef £88
French Fries, oyster mushrooms, watercress & chimichurri

Sauces £4.5
peppercorn sauce, chimichurri, Café de Paris butter

Sides

Hispy Cabbage £6
kimchi mayo and salted peanuts

Corn on the Cob £6
Café de Paris butter

Purple Broccoli £8
chimichurri

Mixed Salad £5

Celeriac & Apple Mash £6

French Fries £5

Isle of Wight Heritage Tomato & Red Onion Salad £8
pesto salad

RUSKINGTON

SLEAFORD

BOSTON

NOTTINGHAM

GRANTHAM

KIRTON



Priory Eggs
(38 miles)



Lavinton Lamb
(21 miles)



Stilton Cheese
(13 miles)



Lincolnshire Poacher
(5 miles)



Carrots
(18 miles)

SPALDING

LOUGHBOROUGH

BOURNE



Farmer Lou Pork
(3 miles)



Potatoes
(14 miles)

LONG SUTTON



Rutland Osprey
(2 miles)

OAKHAM



Mee Blueberries Lyveden Farm
(17 miles)

STAMFORD



Pork from Grasmere Farm
(16 miles)

WISBECH



Multum Gin Parvo
(9 miles)



Onions
(14 miles)

DOWNHAM MARKET

PETERBOROUGH

MARCH

CORBY

MARKET HARBOROUGH

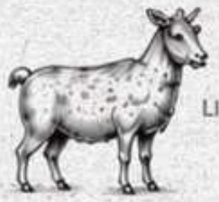


Warner's Gin
(26 miles)

KETTERING



Ashby Asparagus Rectory Farm
(24 miles)



Goat Norfolk White Lady Cheese
(99 miles)

LITTLEPORT

ELY

RAUNES

HUNTINGDON

ST IVES

SOHAM

Our Vision

To reflect Rutland, its farms, waters and produce, through honest seasonal British cooking. We source close to home wherever possible, prepare everything with care, and let each ingredient shine.

— Lee Clarke (Executive Head Chef)

More to the East



Samphire
(20 miles)



Brancaster Mussels
(77 miles)



Natured in Norfolk
(79 miles)



Cromer Crab
(98 miles)

(V) Vegetarian | (VE) Vegan | (GF) Gluten-Free

Please inform staff of any dietary restrictions or allergies when ordering.

This is a sample menu, subject to change. A discretionary service charge of 12.5% will be added to your bill.

Please scan the QR code to learn more about the event schedule.