



Blossoms

RUTLAND LAKESIDE DINING

Snacks

Sourdough £6 (V)
cultured butter

Selection of Italian Olives £5 (VE)

Lavinton Lamb Merguez Sausage £8
honey & pickled mustard seed dressing

Cod Cheek Scampi £8.5
parsley mayonnaise dip

Norfolk Mardler Cheese Twists £7.50 (V)
pickled walnut dip & smoked bacon mayonnaise

Salads

Crispy Bacon, Avocado & Poached Egg Salad
French dressing & sourdough croutons
small £11 / large £17

Goats Curd, Roasted Pear & Endive (V)
caramelised walnut, honey & grain mustard dressing
small £12 / large £18

Lolool Rosso Lettuce & Glazed Smoked Eel £14 (V*)
caesar dressing & 36-month aged parmesan

Starters

Chicken Bone Broth £9
barley, root vegetables & garlic croute

Rutland Pork Terrine £12
grape chutney & grilled sourdough

Salt Baked Celeriac & BBQ Maitake Mushroom £9 (VE)
toasted hazelnuts, almond milk & dill oil

Cured Chalk Stream Trout £14
beetroot, horseradish & apple

Cornish Crab, Tomato & Rarebit on Sourdough Toast £14
dill oil & sea purslane

To Share

Grilled Dry-Aged Hereford Rib of Beef £84
mac & cheese, watercress & chimichurri

Slow-Cooked Beef, Oakham Ale & Marrowbone Pie £55
tender stem broccoli, blue cheese & pine nuts

Cheese Fondue, Vegetables & Toasted Bread £26 (V)
selection of breads, Comté, Gruyère & Ogleshiel
fondue sauce & crudités

Sunday Lunch

Dry-Aged Sirloin of Beef with Yorkshire Pudding £26
seasonal vegetables & cauliflower cheese

**Roasted Corn-Fed Chicken with Sage,
Caramelised Onion & Black Garlic Stuffing £25**
seasonal vegetables & cauliflower cheese

Roasted Rolled Pork Belly, Stuffed with Apple, Spinach & Pork £24
seasonal vegetables & cauliflower cheese

Roasted Butternut Squash, Spinach & Goats Cheese Wellington (V) £24
seasonal vegetables & cauliflower cheese

Blossoms Classics

Roasted Norfolk Herb-Fed Chicken
Spiced tomato sauce and chicken leg braised rice
half £22 / whole £42

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

Bubble 'n' Squeak & Poached Hen's Egg £21 (V)
potato & onion hash brown, hollandaise & crispy cabbage

Mac & Cheese £9 (V)
small £9 / large £15

add crispy bacon bits for £4

From the Grill

Dry-Aged Sirloin 8oz £34
watercress & French fries

Pork Chop £26
grilled apple, crispy sage & roasted onion

Lavinton lamb Chops £32
braised red cabbage & salsa verde

Rutland Cheeseburger £20
smoked Lincolnshire Poacher, onions cooked in
Oakham Ale, French fries & pickled gherkin
add bacon £4 / add egg £3

Grilled Cornish Plaice £32
samphire, clam & chervil sauce

Sauces

Béarnaise £6
hollandaise & fresh tarragon

Peppercorn £7
green peppercorns, brandy, beef juices & crème fraîche

Stilton £6
Colston Bassett Stilton & lemon juice

Sides

Braised Red Cabbage £5

Roasted Chantenay Carrots with Orange & Coriander Glaze £6

Tender Stem Broccoli, Blue Cheese & Pine Nuts £8

Corn on the Cob & Miso Butter £8

Mixed Salad £5

Mashed Potato £6

French Fries £5



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)

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

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.