



Sessions  
Restaurant

February 4<sup>th</sup>

Menu by Barry Britland

(Inspired by Chef Ben Tish)

Tarongia  
Olive Oil | Balsamic

-oOo-

Cauliflower  
Parmesan | Anchovy Fritters

-oOo-

Courgette Flowers  
Ricotta | Honey

-oOo-

Monk Fish  
Borlotti Beans | Mussels | Chilli | Gremolata

-oOo-

Pork Chop  
Salt Baked Beetroot | Hazelnut Picada | Greens

-oOo-

Saffron & Bay Custard Tart  
Sticky Blackberries

-oOo-

Autumn Fruit with Honey Sabayon & Thyme

**£20**



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# Dinner Menu

To book

Call 01522 876343

(between 9am and 5pm weekdays)

or email [Sessionsrestaurant@lincolncollege.ac.uk](mailto:Sessionsrestaurant@lincolncollege.ac.uk)

Special dietary requirements catered for with notice.



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