Please note that we handle all allergens in our kitchen so our food may contain traces. Please notify the team of any allergies. Our chefs are well versed in offering alternatives for any allergens and a full allergen list is available on request.

GRAZING BOARDS

Pre-order from our selection of grazing boards and let us do the rest. Each board is designed, and priced, for two people to share. Multiple boards can be created for bigger groups. These will be delivered and set up in your lodge at the time you have specified. Please note the kitchen will need 48 hours notice for this service. Please fill out our form to enquire about adding this to your reservation. https://www.bainland.co.uk/grazing-boards-enguiry-form/

LOCAL CHEESE BOARD

Lincolnshire Cheeses / Mixed nuts , Cote Hill Blue, Cote Hill Yellow, Lincolnshire Poacher, Dam Buster, Lincolnshire Red, fresh fruit, mixed chutneys, pickles, olives, artisan breadsticks & biscuits.

SAVOURY PLATTER

Local Savoury Delights Romesco dips , Caramelised red onion rolls, mixed chutneys, pickles, garlic sourdough pizza balls, homemade hummus \emptyset , homemade Lincolnshire sausage rolls, honey roasted pigs in blankets, Lincolnshire pork pie, homemade meatball sliders & chicken Caesar bites.

CHARCUTERIE BOARD

Selection of Meats Olives, gherkins, mozzarella slices, basil marinated tomatoes, chutneys, artisan breadsticks, pickled red onion & chillies, toasted focaccia, sweet drop peppers, balsamic dip, olive oil dip 🅖 chorizo, salami, prosciutto & coppa.

VEGAN BOARD

Crafted Vegan Specialties V Candied nuts, romesco dip 🕏, sweet potato falafel bites, padron peppers, vegan cheese, crackers, tomato tapenade, fresh & dried fruits, homemade hummus, garlic sourdough bites, split pea pods, carrot twirls & fried chickpeas.

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