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LINCOLNSHIRE AUTUMN 2026

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ISSN 2059-4844

LINCOLNSHIRE LIFE MAGAZINE

TASTE Of Excellence

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LINCOLNSHIRE LIFE MAGAZINE
TASTE Of Excellence
FOOD & DRINK AWARDS 2026

Welcome to Good Taste Lincolnshire

We are delighted to share another selection of engaging and inspirational stories in this Autumn issue.

You will find everything from dining out reviews to new products from our local producers, and learn about the ongoing successes of Lincolnshire's food and drink businesses from the talented people behind them.

Myers Bakery in Horncastle has recently refurbished its café to give it a fresh identity as The Bakehouse, proudly continuing the family's tradition of serving quality food and drink throughout the day. You can read more about their next chapter on page 4.

Meanwhile, a new venture has seen the revitalisation of a former pub in Threekingham, now the home of Three Kings Organic, a hub for community and healthy, seasonal food. Turn to page 15 to find out more.

In this issue we also visit The Railway Inn in Thorpe on the Hill and The Finch's Arms in Hambleton to sample their recent menus. And with the festive season ahead, our regular contributor Rachel Green has shared four indulgent treats for the table – beginning with a masterful main course of cranberry and maple glazed turkey to set the scene for Christmas. See page 16.

We have gift ideas for you too, showcasing some of the fabulous hampers that local businesses are offering this year.

Lastly, with Lincolnshire Life celebrating 30 years of the Taste of Excellence Awards this year, it is the perfect opportunity to reflect on the boost that these awards can provide. We caught up with the winner of last year's Young Chef of the Year competition, Archie Lawson, who shares his story and aspirations for the future on page 34.

You are sure to find great ideas for new places and flavours to try, and if you are visiting this year's Lincolnshire Food & Gift event at the Showground, do stop by and say hello!

Yusef Sayed

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Beautiful treats for optimal health



Purely Treats® is a new Lincolnshire-based brand founded by Estera Sutton, combining her long-standing passion for nutrition, fitness and wellbeing with her love of creating food that feels both indulgent and purposeful.

The Purely Treats® range includes handmade bon bons and protein squares, all made in small batches in Lincolnshire using mostly organic ingredients, with no refined sugar. The recipes bring together ingredients such as nuts, seeds, oats, premium chocolate and Manuka honey alongside carefully selected functional ingredients. Estera says Purely Treats® was created around a simple idea: a treat can be more than just something delicious.

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Other products across the collection feature ingredients such as collagen peptides, vitamin C, biotin and hyaluronic acid.

Estera says: "Purely Treats® came from the way I've lived for many years. I've always read ingredient labels, cared about what goes into my food and loved creating healthier alternatives in my own kitchen. I wanted to create something that still feels like a beautiful treat, but with more thought and purpose behind every bite."

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Purely Treats® is kindly offering the following discount codes for Good Taste readers: quote PTLGFM10 when ordering for 10% off up to £50, or PTLGFM15 for 15% off orders over £50. Limited to 1 per customer.

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Food businesses back Horizon Youth Zone



FUNDS HAVE SUPPORTED HORIZON'S TRAINING KITCHEN

New England Seafood International (NESI) and Grimsby Fish Dock Group (GFDG) have co-funded revenue support for Horizon Youth Zone, with NESI becoming Founder Patron and GFDG funding Made Great in Grimsby's support for the Training Kitchen.

As Founder Patrons, New England Seafood International join a growing family of businesses, organisations and philanthropists contributing to the charity's annual running costs. They enable Horizon to keep offering state-of-the-art facilities, new opportunities, and first-class youth work.

Those aged between eight and 19 – and up to 25 with additional needs – have access seven days a week, for just £5 membership per year and 50p a visit. It has captured the imaginations of more than 4,000 young people in the brief time it has been operational in the Grade II-listed Migar House and former West Haven Maltings on Garth Lane.

Horizon Youth Zone Chair Mike Parker said, "I'd like to say a huge thank you to New England Seafood International, Grimsby Fish Dock Group and Made Great in Grimsby for their support of Horizon Youth Zone. It highlights the opportunities available within the seafood industry and shows their dedication to helping the young people of North East Lincolnshire."

Horizon has been visited more than 25,000 times by young people from across North East Lincolnshire, giving them somewhere to go, something to do and someone to talk to, with 20 activities available. These include an indoor climbing wall, four court sports hall, music room, and the training kitchen.

Andrew Oliver, CEO Grimsby Fish Dock Group said, "Horizon Youth Zone is an incredible facility for the area… Hopefully the next Rick Stein, Mitch Tonks or Nigella Lawson emerges from this support and tells the nation of Grimsby's pride in its seafood story."

Horizon Youth Zone is delivered in partnership with OnSide, North East Lincolnshire Council and supported by several businesses and philanthropists. If you would like to support young people living in North East Lincolnshire, please contact: fiona.wright@horizonyouthzone.org

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New chapter for **Myers of Horncastle**

For more than five decades, Myers of Horncastle has been part of the fabric of the town. Established in 1969, the family bakery has grown through three generations, built on a simple belief in honest baking, traditional recipes and quality ingredients.

In 2001, the family opened its Café Tearoom next door to the bakery, creating a welcoming place for the local community to enjoy the food and baking that had become synonymous with Myers. Now, 25 years later, the family has taken the next step in that story with the refurbishment of the café, giving it a fresh new identity: The Bakehouse.

While the name may be new, the heart of the business remains very much the same. The Bakehouse is proudly part of Myers, continuing the family's tradition of serving quality food and drink throughout the day.

A key part of that connection is the bakery itself. All of the freshly baked bread, cakes and pastries served at The Bakehouse are supplied by their own bakery, bringing the quality and craftsmanship of Myers directly to the Bakehouse table, ensuring the heritage of the family bakery remains at the heart of the new café.

The refurbishment has provided an opportunity to completely reimagine the café environment. Inspired by a relaxed Mediterranean aesthetic, the new space is warm, cosy and inviting, while retaining an elegant and contemporary character. Natural textures, soft tones and carefully considered details come together



THE BAKEHOUSE AND MYERS BAKERY IN BULL RING, HORNCASTLE


A STYLISH, WELCOMING SPACE



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to create a space that feels both stylish and welcoming.

The menu has also evolved to complement the new surroundings. Much-loved favourites remain, ensuring regular customers will still find the dishes they know and love, alongside new dishes and flavours that bring an added sense of variety to the menu.

Supporting local food-producing family businesses remains at the heart of what Myers does and is an important part of the Bakehouse story. Wherever possible, the business continues to work with trusted local suppliers and fellow family businesses, reflecting the same values that have shaped Myers for generations.

From breakfast or brunch to lunch, speciality coffees and freshly baked treats, The Bakehouse offers something for every occasion. Whether it is a relaxed breakfast with friends, a family lunch or simply a coffee and cake, the new café is designed to be a place for the whole community to enjoy.

For the Myers family, The Bakehouse represents much more than a new name and a refreshed interior. It is a celebration of where the business has come from, while looking confidently towards the future – a new chapter for a family business that remains firmly rooted in the town of Horncastle.


ENJOY TIME OUT



NEW FLAVOURS SIT ALONGSIDE FAVOURITES

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- **Address:** 20 The Bull Ring, Horncastle LN9 5HU
- **Telephone:** 01507 525453
- **Website:** www.myersbakery.co.uk/cafe-tearoom



WENDY SEABROOK

Soul Foods Café, in Alford, is a friendly venue serving vegan and vegetarian lunches and cakes. Here, owner Wendy Seabrook shares her recipe for delicious overnight oats, making the most of local seasonal produce.

Overnight rose oats

After our hot summer, blackberries have made an early appearance and I still have fragrant roses in the garden, so I thought they would pair well. Blackberries are great gathered up, washed and frozen, to be added to porridge or these overnight oats. These pots are ideal to prepare in advance so you can just grab and go for breakfast or brunch on the go.

Makes 1 pot

INGREDIENTS:

35g jumbo oats (can use gluten-free ones)
1 tsp chia seeds
Oat milk (or milk of your choice), enough to cover the oats
1 tbsp yoghurt (soya or dairy)
1-2 drops rose extract or rose syrup (to taste)
A handful of blackberries or mixed berries
A sprinkle of nuts and seeds
Dried edible rose petals, to garnish

METHOD:

Add the jumbo oats and chia seeds to a lidded jar or small container.

Pour in enough oat milk (or your preferred milk) to cover the oat mixture.

Cover and refrigerate overnight. By the following morning, the oats should have thickened.

In a small bowl, mix the yoghurt with 1-2 drops of rose extract or rose syrup, depending on how floral you like the flavour.

Spoon the rose yoghurt over the overnight oats.

Top with the blackberries or mixed berries, a sprinkle of nuts and seeds, and finish with a few edible rose petals.

NOTES:

Easily adapted with different fruits or plant milks. Store in the fridge for up to 3 days.


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Picture perfect **dining**

Barbara Young samples some innovative Modern British cuisine at The Finch's Arms in Hambleton.

Enjoying one of the best total locations in the region, The Finch's Arms, which sits in a magical setting on the Hambleton Peninsula overlooking Rutland Water Nature Reserve, has earned a well-deserved reputation for excellent food and outstanding hospitality.

An established magnet for foodies and gourmets situated in a picturesque area just 12 miles from Stamford recently hailed as "the new Cotswolds", The Finch's Arms currently holds 2 AA Rosettes. It was also an award-winner in the prestigious Rutland Pub & Bar of the Year at the National Pub & Bar Awards this year.



FINCH'S ARMS IN HAMBLETON

Directors Colin and Celia Crawford have owned this charming country inn for nearly 30 years, operating it alongside their children, Charlotte Maulik and Jordan Crawford, through their company, The Proper Pub Company Ltd.

Step inside this honey-coloured stone 17th century English country pub/boutique hotel, with beamed ceilings, small bustling bar, elegant dining room and stylish leafy patio area with magnificent views and you instantly leave your everyday stresses behind as you prepare to indulge in some of its well designed dishes on an eclectic Modern British menu.

We visited during a busy lunchtime midweek and chose to sit outside on the Continental-style paved terrace under one of the shady London plane trees. The restaurant had a quiet and confident buzz about it, although nothing felt rushed or pressured, with the friendly, efficient hospitality team more than happy to take time to chat about the dishes on the à la carte and set menus.

MENU CHOICES

The set menu, which is available Monday to Thursday for lunch and dinner, as well as Friday lunchtime, is very reasonably priced considering the quality and choice of dishes.

The chefs source fresh ingredients from local producers, including baked goods from nearby Hambleton Bakery, which is also well worth dropping by on your journey.



BELLY PORK WITH CRUSHED NEW POTATOES AND GLAZED CARROTS



BISTRO RUMP BEEF WITH TEMPURA BATTERED OYSTER



PISTACHIO SPONGE, WITH RASPBERRY GANACHE AND PISTACHIO ICE CREAM

We chose the hot smoked salmon, served with tangy pickled fennel and rich chive crème fraîche – a classic, flavour-balanced pairing with the creamy dairy cutting through the rich, oily fish, together with crisp, acidic fennel adding a burst of flavour.

The mains offered a choice of cod fillet, served with a lemon and white wine cream sauce and Parisian potatoes, or sun-dried tomato, olive and courgette tagliatelle – both sounded equally tempting.

However, having spotted the beautifully plated pork belly with crispy skin, served with crushed new potatoes and glazed carrots served at a neighbouring table, this proved a worthy winning choice.



OUTDOOR DINING ON THE TERRACE

From the à la carte menu, we chose the Japanese influenced bistro rump beef, with tempura battered oyster, served with Ponzo glazed fondant potato, highlighting the combination of salty, umami kick of soy sauce with a touch of sweetness, topped with a light teriyaki jus – a perfectly balanced, glossy, rich savoury reduction.

Make sure you leave room for desserts as these are particularly memorable: it was a close call between lemon crème brûlée with pistachio biscotti and our eventual choice, pistachio sponge, with raspberry ganache, and pistachio ice cream, which was an excellent decision.

LOCATION, LOCATION, LOCATION

Sitting high on a hill above the Hambleton peninsula which juts out into Rutland Water, the Finch's Arms is perfectly placed for diners to work off after lunch calories and enjoy a leisurely stroll or bike ride around the peninsula.

And, if you're feeling particularly energetic, you could even check out some of the popular water sports on the lake such as sailing, windsurfing, kayaking, canoeing or paddle boarding.

Alternatively, make the most of your full dining experience, and book in for a night or two in one of the Finch's Arms' 10 luxuriously appointed hotel rooms – a perfect opportunity to further explore the rural appeal of "the Cotswolds without the crowds".

THE FINCH'S ARMS

- **Address:** Oakham Road, Hambleton, Rutland LE15 8TL
- **Telephone:** 01572 756575
- **Website:** www.finchsarms.co.uk
- **Prices:** Finch's Arms set menu – served Monday to Thursday (lunch and dinner), Friday (lunchtime only) – £28 (two courses)/ £32 (three courses)
  À la carte menu:
  Starters from £9
  Mains from £19
  Desserts from £9

Bold flavours, ideal for sharing



Lincolnshire Pork Co™ Tenderloin and leeks in a honey and mustard sauce



Uncle Henry's Farm Shop, Butchery and Café have been bringing families, friends and foodies together in the heart of Lincolnshire for more than 20 years and recently celebrated a Great Taste Award – 2 star for their Pork Leg. This recipe from their family farm business, Lincolnshire Pork Co™ for tenderloin with sweet leeks in a creamy honey and mustard sauce is simple, satisfying and perfect with mash – comforting, creamy and full of flavour.

Serves 4-6
Prep time: 15 mins
Cooking time 30 mins

INGREDIENTS:

For the pork:
600g Lincolnshire Pork Co™ Pork Tenderloin, cut into 3cm medallions or chunks
1 tbsp olive oil
Salt & black pepper

For the sauce:
2 tbsp butter
2 large leeks, trimmed and sliced
2 garlic cloves, minced
1 tsp fresh thyme leaves (or ½ tsp dried)
2 tbsp wholegrain mustard
1 tbsp Dijon mustard
2 tbsp clear honey
200ml chicken or pork stock
150ml double cream
Salt & black pepper

To finish:
Fresh parsley, chopped

METHOD:

Season the pork with salt and pepper.

Heat the olive oil in a large frying pan over medium-high heat. Add the pork and brown for 2-3 minutes on each side until golden. Remove and set aside.

Reduce the heat to medium. Add the butter to the pan, then add the leeks and cook for 6-8 minutes until softened.

Add the garlic and thyme and cook for 1 minute until fragrant.

Stir in the wholegrain mustard, Dijon mustard and honey, then pour in the stock. Bring to a simmer.

Return the pork to the pan. Simmer gently, partly covered, for 15-18 minutes until the pork is cooked through.

Stir in the cream and cook for a further 2-3 minutes until the sauce is creamy and slightly thickened. Season to taste.

Sprinkle with fresh parsley and serve.

TIP: BALANCE THE FLAVOUR

If you prefer a little extra tang, add a squeeze of lemon juice just before serving to brighten the honey and mustard sauce.

TO SERVE:

Perfect with creamy mashed potatoes, buttered greens or steamed new potatoes.

LINCOLNSHIRE PORK CO

Watch Head Butcher at Lincolnshire Pork Co, Jamie Barnes-Milford, cook live at Lincolnshire Food & Gift, 28th-29th November.

- **Website:** lincolnshirepork.co.uk

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Discover the joy **of wine tasting**

Whether you're a seasoned wine enthusiast or simply enjoy a good glass with friends, a wine tasting with Steep Hill Wines is an experience not to be missed, as Ivan Dixon explains.



Held in the heart of historic Lincoln, our events are designed to be welcoming, informative and, above all, enjoyable.

No two tastings are ever quite the same. Some evenings shine a spotlight on a single producer, with representatives travelling from their winery to share the stories, passion and craftsmanship behind their wines.

Other events take on a relaxed walk-around format, giving guests the chance to sample a wide selection of wines at their own pace while chatting with the Steep Hill Wines team.

We also host popular food and wine pairing evenings, where carefully prepared dishes and expertly matched wines come together to create a memorable culinary experience.

Whatever the format, one thing never changes – the atmosphere. Our tastings are informal, friendly and full of conversation. There's no pressure to know your Merlot from your Malbec, or your Chardonnay from your Chenin Blanc. Wine is there to be enjoyed, and our events are all about helping you discover new favourites in a relaxed and sociable setting.

Along the way, you'll learn about different grape varieties, wine regions and winemaking styles from around the world. More importantly, you'll gain a better understanding of your own taste and the wines that you genuinely enjoy.

SPECIAL EVENINGS

Our tastings take place in some of Lincoln's most iconic venues, including the stylish Krantz Showroom, the magnificent Lincoln Cathedral and the elegant Charlotte House Hotel.

Whether you're looking for an enjoyable evening out, a unique gift, or the chance to expand your wine knowledge, Steep Hill Wines offers an experience that's both educational and entertaining.

Our events are never intimidating, always engaging and guaranteed to introduce you to wines, grapes and regions you may never have discovered otherwise. Come along with friends, bring your curiosity and prepare to raise a glass. You might just discover your next favourite wine.

Keep in the loop of forthcoming events by visiting www.steephillwines.com and signing up to our mailing list.

Here is what we have coming up, with more dates to be added:

- Thursday 1st October, Krantz Designs – Vina Echeverria Tasting. Hosted by Roberto Echeverria from one of Chile's most prestigious producers, Vina Echeverria. Discover a handpicked selection of exceptional Echeverria Wines as Roberto shares the stories, heritage and craftsmanship behind each bottle.
- Thursday 5th and Friday 6th November, Charlotte House Hotel – Steep Hill Wines Annual Christmas Tasting. An exclusive Christmas wine tasting, featuring 80 wines to taste from a specially curated Steep Hill Wines selection. This thoughtfully chosen range showcases seasonal, winter-worthy favourites, spanning a wide variety of styles and grape varieties – from crisp and celebratory bubbles to indulgent dessert wines, luxurious reds and classic ports.

STEEP HILL WINES

- **Address:** 25 Steep Hill, Lincoln LN2 1LU
- **Telephone:** 01522 544737
- **Website:** www.steephillwines.com
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A passion for good food **at The Lions Café**

Owned and run by Russ & Deb Pryor, the Lions Café in Sleaford offers great quality food and barista coffee in a welcoming environment. Here they explain how they ensure fantastic flavours and an attractive, contemporary space for customers to enjoy.



A CONTEMPORARY CAFÉ SETTING WITH A RANGE OF MENU OPTIONS

The Lions Café was born from a simple belief: if people choose to spend their hard-earned money eating out, the food should be genuinely special. It should feel better than something you could make at home, while still being rooted in honest, comforting, home-cooked food.

For us that means putting care, pride and a little bit of ourselves into everything we prepare and do. We buy quality ingredients and create our food from scratch.

We roast our own ham because we believe it tastes better. Our salmon comes from Loch Duart in Scotland; we fillet it, cure it and smoke it ourselves, allowing us to control the flavour without relying on chemical preservatives. Our cakes are baked in-house, our sauces and dressings are mostly homemade, everything from our Caesar dressing and honey mustard dressing to our mushroom sauce and béchamel is prepared by our own team.

We buy locally wherever possible. Our eggs and bread come from local suppliers, while our meat is provided by our family butchers. Deb comes from four generations of butchers, and our sausages are still made using a traditional family recipe that is more than 80 years old. We love knowing that, by supporting us, our customers are also supporting other local Lincolnshire businesses.

Our coffee is our own five bean Arabica blend, roasted in small batches to preserve both quality and fresh flavours.

Our menu offers something for every appetite, from all-day breakfasts and East Indian curries to chicken schnitzel, croque monsieur and a varied burger selection. Our vegetarian burger features our own jackfruit and chickpea patties, created to ensure every bite is full of flavour. Seasonal specials keep the menu fresh and give our chefs the freedom to be creative.

Russ has a great love of food rooted in his dad's influence, which has stayed with him throughout his life. After spending time in the beautiful Acton Valley in KwaZulu-Natal, South Africa, where lions roam freely, the name The Lions Café felt like a natural choice. We wanted to recreate some of that feeling of freedom, calm and escape.

We built and designed every part of the café ourselves, from the layout and furniture to the décor and acoustic soundproofing, creating a warm, contemporary space which is vibrant and comfortable.

With 38 seats inside, 16 outside, plentiful parking and a new garden planned for 2027, The Lions Café is a place to relax, enjoy good company and experience food prepared with genuine heart.

You will find us just off Lions Way, at Valley Gate – where, quite fittingly, The Lions awaits. Open Monday to Saturday 8am-4pm. Tel. 01529 417238 or visit lionscafe.co.uk



RELAX IN GOOD COMPANY

One of only a handful of 'organic focused' hospitality venues in the UK

When Dee Murray – a serial entrepreneur, CEO of a women's health company and accomplished cook – and James, an experienced wholesome-food chef, discovered a closed pub in the Lincolnshire village of Threekingham, they began exploring how they might rescue it and reimagine it as somewhere rather special.

Their vision became Three Kings Organic, born from a shared passion for organic food, beautiful ingredients and the belief that dining should be about far more than simply eating.



They wondered whether others would share their enthusiasm for organic food. Consistent five-star reviews and a growing community of customers have provided a resounding answer, encouraging them to continue developing one of only a handful of organic-focused venues in the country – and the only one of its kind in Lincolnshire.

Three Kings Organic deliberately does things differently. Guests are encouraged to settle in and relax, enjoying freshly prepared seasonal food, carefully selected wines and warm, unpretentious hospitality, without the pressure of tables being constantly turned.

The beautifully reimagined venue is also becoming a place for people to come together, with intimate suppers,



music, literary gatherings, festivals, talks and celebrations.

And the vision continues. With planning approval granted in December 2025 for an organic cookery school and shop, Dee and James are now seeking investors to help bring the next phase of Three Kings Organic to life.

A once-closed Lincolnshire pub has found new purpose, new life and a rather exciting future.





RACHEL GREEN

Delicious festive flavours

As we approach the Christmas season, Chef Rachel Green shares flavourful and luxuriously indulgent recipes for treating your guests.

CRANBERRY AND MAPLE GLAZED TURKEY WITH BUTTERNUT AND PECAN STUFFING AND SHERRY GRAVY

PHOTOGRAPHY: MICHAEL POWELL

Cranberry and maple glazed turkey with butternut and pecan stuffing and sherry gravy

Serves 8-10

INGREDIENTS:

For the turkey:
1 x 5kg oven-ready Golden Turkey
Sea salt flakes & black pepper
2 onions – peeled, quartered
1 bay leaf
2 carrots, peeled and cut into large chunks
2 sprigs fresh rosemary
300ml water

For the cranberry sauce:
200g dried cranberries
400g frozen cranberries
2 tbsp finely chopped fresh rosemary leaves
200g caster sugar
4 tbsp maple syrup
Zest & juice of 1 large orange
3 x star anise

For the stuffing:
150g butter, melted
1 onion, coarsely grated
200g smoked bacon lardons
200g butternut squash, roughly cubed & cooked
200g breadcrumbs
150g pecans, finely chopped
1 tbsp finely chopped fresh rosemary leaves
Zest of 1 lemon
3 tbsp chopped fresh parsley

For the gravy:
500ml chicken stock
150ml sherry
3 tbsp plain flour
1 tsp Marmite
30g butter

Preheat the oven to 180°C/360°F/Gas mark 4

METHOD:

A couple of hours before cooking, take the turkey out of the fridge, remove trussing string and giblets. Season the turkey with sea salt and black pepper and place a couple of the onion quarters inside the cavity. Place the turkey in a large roasting tin, breast side down, along with the giblets, bay leaf, remaining onions, carrots, rosemary and water. Roast for about 1½ hrs.

To make the cranberry sauce, place all the ingredients into a saucepan with a dash of water and bring to the boil. Allow to simmer until fruit has softened, remove from the heat and leave to one side.

To make the stuffing, put all the ingredients into a mixing bowl and gently fork the mixture together until combined. Season to taste. Divide the mixture into 12 equal sized balls, weighing for accuracy, if you like. Place the stuffing balls on a flat baking sheet lined with parchment and set aside until required.

After 1½ hrs, turn the turkey over and roast for a further hour, basting the turkey at least twice during the cooking time. Take the turkey out of the oven, spread two-thirds of the cranberry sauce over the top of the turkey and put the turkey back into the oven for 15 minutes, basting twice. To check the turkey is cooked, push a meat thermometer or a probe into the thickest part of the thigh: the temperature needs to read around 68-70°C and the juices should run clear. When the turkey is cooked, take out of roasting tin and allow to rest for at least an hour, uncovered, in a warm place. In the meantime, put the stuffing balls into the oven to cook for 25-30 mins, or until golden brown. Remove from the oven and keep warm.

Whilst the turkey is resting, strain the juices from the roasting tray through a sieve into a saucepan. Skim off most of the fat from the top of the roasting juices and add enough chicken stock to make 1 litre of liquid. Deglaze the roasting tray with the sherry and strain this into the saucepan too. Mix the flour into a paste with a little cold water and whisk into the liquid in the saucepan. Season with salt and pepper and bring to the boil, whisking. Reduce heat and allow to simmer for 20 mins. Whisk in the Marmite and butter and check seasoning. If the gravy is too thick, add a little chicken stock.

Carve the turkey and serve with the stuffing balls, gravy and remaining sauce.

Crushed baby roast potatoes with blue cheese and spring onion

Serves 4-6
Prep time 10 minutes
Cook time 25-30 minutes
Vegetarian (if using vegetarian Stilton), Gluten-free

INGREDIENTS:

750g baby roast potatoes
2 tbsp rapeseed/vegetable oil
½ tsp dried thyme (optional)
Salt
220g Stilton, crumbled
4 spring onions, trimmed and finely sliced
Black pepper
A good pinch of chilli flakes
Serve with:
Chopped chives to decorate (optional)
Cranberry sauce (optional)

METHOD:

Place the potatoes into a bowl. Drizzle in the oil, thyme (if using) and a generous pinch of salt and mix well to coat the potatoes.

Roast the potatoes in the drawer of the air fryer at 200°C for 25 minutes, shaking halfway through.

Check the potatoes are cooked by inserting a fork/sharp knife into the potato.

Using the end of a rolling pin or a fork, lightly crush the potatoes, sprinkle with the crumbled Stilton and roast for a further 5-10 minutes, or until the cheese is gooey and slightly crispy.

Remove the potatoes from the air fryer drawer. Place on a plate and garnish with the chopped spring onion, black pepper, chilli flakes and add the chives (if using).

Serving suggestion: steak, roasted chicken or pork chops.



CRUSHED BABY ROAST POTATOES WITH BLUE CHEESE AND SPRING ONION

PHOTOGRAPHY: MICHAEL POWELL

Salted caramels



SALTED CARAMELS

INGREDIENTS:

200ml double cream
70g butter
2 tbsp dark rum
240g granulated sugar
150g golden syrup
1-2 tsp flaked seasalt

YOU WILL NEED:

Sugar thermometer or digital probe.

METHOD:

Butter and line the base and sides of a 20cm x 20cm baking tray.

Pour the cream into a medium, heavy-based saucepan, with the butter and rum, and bring to a gentle simmer. Remove from the heat.

In another pan, melt the sugar and golden syrup over a medium heat, stirring occasionally. When the sugar granules have dissolved bring to a rolling boil and cook until the temperature reaches 155°C on the thermometer, taking care not to burn the bottom of the pan. Remove from the heat and pour into the cream mixture and quickly whisk. Return to the heat and cook until the temperature reaches 130°C, whisking constantly so it doesn't catch.

Pour the caramel into the tin, tipping the tin so that it reaches the corners. Leave it to set for 15 minutes, then sprinkle with the seasalt. Leave to cool completely at room temperature. Cut into squares and wrap each one in a square of baking parchment.

TIPS:

When you are cutting the caramel oil the knife slightly to avoid it sticking.

If you want shards instead, freeze the mixture in the tin until solid. Remove from the freezer and smash with a rolling pin.

The heating process takes a while – be patient.

Chocolate cherry roulade

INGREDIENTS:

4 large egg whites
1 tsp lemon juice
Pinch of salt
200g white caster sugar
Icing sugar to dust
For the filling:
2 tins of stoned black cherries, drained
A dash of cherry brandy (optional)
300ml double cream
50g icing sugar
2 tsp vanilla bean paste

METHOD:

Preheat the oven to 180°C/160°C fan/gas mark 4.

Butter and line a 23cm x 30cm baking tray with baking parchment.

Using an electric hand whisk, beat the egg whites, lemon juice and a pinch of salt until stiff.

Add in 1 tbsp caster sugar and whisk until the mixture makes stiff peaks. Slowly add the caster sugar, spoon by spoon, until the mixture is thick and shiny. Gently spread the mixture into the tin and bake for 12-15 minutes until firm to the touch and very slightly golden. Remove from the oven and cover with a clean tea towel and leave to cool.

Place the cherries in a bowl and add a dash of cherry brandy and leave to marinate.

To assemble, sift plenty of icing sugar over a large piece of parchment, then carefully flip the roulade onto it and remove the parchment. With the short end facing you, score a line 2cm from the end along the roulade. Whip the cream, icing sugar and vanilla until thick but not stiff and spread over the roulade. Place the cherries evenly on top of the cream, paying particular attention to the outside edges. Roll up the roulade, starting with the scored end and using the parchment underneath to help guide and roll the roulade. Wrap in parchment and foil tightly and place in the fridge for an hour before serving.

TIPS:

This can be filled and frozen immediately. It can also be filled three hours before serving.

Decorate with shards of white and dark chocolate, grated chocolate or chocolate flakes.

Serve with a jug of double cream.



CHOCOLATE CHERRY ROULADE

Heavenly **hampers**

The perfect gift for family and friends, we've put together a selection of gorgeous Christmas hampers and gift boxes which include an assortment of seasonal products from across the county.



DOWNTOWN

As well as a selection of delicious ready-made food and drink hampers, customers of Downtown stores can create their own bespoke, personalised hampers and gift boxes, to include luxury non-food items such as fashion accessories, cosmetics and fragrance, and decorative items for the home.

Simply choose your gift box or wicker hamper size and enjoy shopping in store for its contents which are then gift wrapped in cellophane ready for you to take away – or your gift can be delivered throughout the UK. If you are unable to shop in person, you can contact their dedicated customer service team, who will assist you in making a selection from the inspiring brands across the store.

For more information visit: www.downtownstores.co.uk



THE CHEESE SOCIETY HAMPER

THE LINCOLN TEA & COFFEE CO.

The Lincoln Tea & Coffee Co. offers a wide variety of gifts with products ranging from indulgent hot chocolate to tempting teas and complex coffees, which are guaranteed to warm you up this winter.

Their award-winning Lincolnshire Tea Box and Arabica Coffee Bags Gift Duo is available from just £11.20. A selection of mugs, tea cups and other drinks accessories are available priced from £12.50.

Along with delicious drink options, a build your own hamper service is available for an additional £4.99 – where your selection of gifts purchased from the website can be made to order and are expertly wrapped in luxurious packaging.

All orders will be dispatched within 2 working days at a charge of £4.99. Orders over £39.99 benefit from free shipping.

For more information visit: www.thelincolnteaandcoffeecompany.co.uk



THE LINCOLN TEA & COFFEE CO. HAMPER

THE CHEESE SOCIETY

Curated seasonal cheese gift boxes are available starting from just £30. They feature a freshly hand-cut selection of exceptional cheeses and delicious accompaniments.

Monthly cheese subscriptions and gift vouchers are also available to purchase, making the selection of gifts available from The Cheese Society THE perfect present for any cheese lover.

Wrapped and carefully packaged, cheese boxes are sent using Royal Mail's Tracked 24 delivery service, with next-day delivery available across all UK postcodes for £4.99 per parcel. Orders over £60 qualify for free delivery.

For more information visit: www.thecheesesociety.co.uk



LOCHS & FENS AT A LITTLE BIT OF LINCOLNSHIRE



THE COTE HILL HAMPER

A LITTLE BIT OF LINCOLNSHIRE

A Little Bit of Lincolnshire provides a platform for some of the county's best local producers to showcase their products.

A varied selection of hampers which include food, drink and homeware options are available to suit all budgets and tastes.

Prices start from £37.99 for the standard cheese hamper, which includes a selection of different cheeses accompanied by a jar of local chutney. A deluxe version is also available at £47.99.

The Home Hamper contains a beautiful selection of luxury gifts by local company Lochs & Fens at £50. All prices include free UK mainland delivery.

For more information visit: www.lincolnshire.shop

COTE HILL CHEESE

The Cote Hill Hamper (£57) contains a generous portion of each of the six delicious cheeses available from the Cote Hill brand. The variety of flavours and textures of Lindum, Blue, Yellow, Red, White and Snowdrop cheeses are accompanied by a selection of delicious trimmings which include a loaf of Moden's Lincolnshire Plum Bread, Croft Apiaries local honey, Peter's Yard sourdough crackers and Autumn Chutney from Saints & Sinners, all presented in a luxury gift box.

A Tasting Selection is also available containing four Cote Hill cheeses at £17.50 or a varied Cheese Board serving 6-8 people costing £29.50.

Nationwide delivery is available from £6.60 or collection is available upon request.

For more information visit: www.cotehill.com

MOUNTAINS BOSTON SAUSAGE

Meat Boxes and Hampers available from Mountains of Boston include an array of their reputable quality handmade Lincolnshire sausages, pies, haslets and other locally sourced quality meats and luxury products from across the county.

They can be purchased instore or online to make food shopping in the run-up to the festive season simple.

The Christmas Trimmings Kit is the perfect accompaniment to your Christmas Joint. It contains pigs-in-blankets, flavoured stuffing, streaky bacon, 1 jar of cranberry sauce and a jar of goose fat. Priced from £26 (serving 4-6).

For £65, a Boxing Day Selection Box is also available, with a selection of finest cold cuts of meat, honey roast and breaded ham, 1 cooked haslet, 1 pork pie, 1 pork chicken & stuffing pie, 10 ready to bake sausage rolls, 1 truckle of cheese and a jar of chutney.

Store collection and UK mainland delivery options are available.

For more information visit: www.bostonsausage.co.uk



MEAT BOXES AND HAMPERS AVAILABLE FROM MOUNTAINS OF BOSTON

Tickets on sale for Lincolnshire Food & Gift 2026

Food lovers are being invited to kick-start the festive season as tickets go on sale for Lincolnshire Food & Gift 2026, taking place at the Lincolnshire Showground on Saturday 28th and Sunday 29th November.

One of the county's most popular festive events, Lincolnshire Food & Gift brings together some of the best food and drink producers from across the region alongside artisan makers, independent retailers and seasonal entertainment.

Whether visitors are searching for Christmas gifts, festive inspiration or delicious local produce for the holiday table, the event offers something for everyone.

The food and drink offering is set to be a major highlight once again, with a growing line-up of exhibitors already confirmed. Visitors can browse and buy from local favourites including Boston Sausage, Blue Gnu Fudge, Cote Hill Cheese and Pin Gin, alongside a range of producers showcased within the popular Lincolnshire Kitchen. From award-winning cheeses and handcrafted sweet treats to premium spirits and locally produced meats, the event celebrates the quality and diversity of Lincolnshire's thriving food and drink sector.

Families can also enjoy seasonal entertainment and Santa's Workshop, making it an ideal festive day out for all ages.

Charlotte Powell, Chief Executive of the Lincolnshire Agricultural Society, said: "Lincolnshire Food & Gift is a fantastic opportunity to celebrate the incredible food and drink producers we have here in Lincolnshire while enjoying a memorable festive day out. Every year we welcome thousands of visitors looking to discover unique local products, sample seasonal flavours and find something special for Christmas."

Advance tickets are available now at www.lincolnshireshowground.co.uk/food-gift, with free parking for all visitors. Adults £8, Children aged 3-16 plus Santa's Workshop £7, Children aged 0-2 free.

Further details about exhibitors, entertainment and activities will be announced closer to the event.





Warm up your winter with **The Lincoln Tea & Coffee Co.**

As we approach the cooler months, it is time to start thinking about your next seasonal favourite. Perhaps it is something to give you a boost at the start of the day, a warming drink to take along on a crisp winter walk, or a comforting cup to enjoy while sitting around the fire on a Sunday afternoon.



GINGERBREAD LATTE

The Lincoln Tea & Coffee Company is always on hand to offer inspiration, make suggestions and introduce you to some of the ingredients you will need to create this season's must-try drinks.

"We see a real change in the drinks that people are making and buying during the colder months," says Susie, Director and Founder of The Lincoln Tea & Coffee Company. "Drinks move away from the iced, bright and refreshing flavours of summer towards something hot, creamy, spiced and comforting. Our job is to make sure we can supply the ingredients to consumers and businesses, as well as ideas and inspiration to help you create them."

From vibrant hot matcha and warming spiced chai to indulgent hot chocolate flavoured with salted caramel, hazelnut, cherry, orange or gingerbread, there are plenty of flavours to experiment with this season.

Check out their website for a great selection of products, including their Winter Spice Tea Blend, Indulgent Turmeric Chai and fabulous syrup range. Why not try something different and discover a new favourite? You could even have a go at one of their winter drink recipes…

GINGERBREAD LATTE

A warming, spiced twist on a classic latte – perfect for chilly winter days.

YOU WILL NEED:
Double espresso
Sweetbird Gingerbread Syrup
Hot or steamed milk

METHOD:
Add a double espresso and 2 pumps of Sweetbird Gingerbread Syrup to a heatproof glass or mug.



WINTER SPICE TEA BLEND

Top with hot or steamed milk and stir gently to combine.

Finish with crumbled gingerbread or your favourite festive topping, then enjoy!

CHOCOLATE ORANGE HOT CHOCOLATE
Perfect for chocolate orange lovers!

YOU WILL NEED:
25g Fuddled Indulgent Hot Chocolate
Sweetbird Orange Syrup
180ml milk

METHOD:
Heat 180ml of milk and pour a small amount into your cup.

Add 25g (approximately 2 level tablespoons) of Fuddled Indulgent Hot Chocolate and mix well to form a smooth paste. Add 2 pumps of Sweetbird Orange Syrup.

Pour in the remaining hot milk and whisk until smooth and creamy.

Using a milk frother? Add the syrup, cold milk and hot chocolate powder to your electric jug-style frother and let it work its magic!

For an extra-indulgent finish, top with whipped cream, marshmallows or a little grated chocolate.

THE LINCOLN TEA & COFFEE CO.

- **Website:** thelincolnteaand coffeecompany.co.uk



Discover culinary delights in North East Lincolnshire

With an international reputation for food, fish and farming, it's no surprise that Lincolnshire is home to some of the best food and drink producers. And there's plenty to discover in North East Lincolnshire.



Home to the pretty coastal resort of Cleethorpes and the sea-faring town of Great Grimsby, once the biggest fishing port in the world, great food and drink are at the heart of what the area has to offer.

DISCOVER FOOD AND DRINK EXPERIENCES

See the age-old smoking process of fresh fish with a smoked fish tour at Alfred Enderby, Grimsby. Using time-honoured traditions, the process led to the Protected Geographical Indicator (PGI) award for Grimsby Traditional Smoked Fish. Discover smoked salmon, haddock and trout. Much loved by celebrity chefs and more, tours are available by arrangement.

Indulge in Lincolnshire fine dining featuring Lincolnshire grown and produced food and ingredients. Seven course tasting menus, seasonal afternoon teas and more are ready to be discovered.

Navigate a brewery tour with Docks Beers. Grimsby's first commercial brewery in over 50 years, this craft brewery and taproom offers guided tours to learn about the process followed by a tasty tipple of their artisan beers. What's not to love?

Discover fun chocolate making with a visit to Lab Cocoa, who have fun chocolate workshops suitable for both adults and children. Chocolate is also made by local producer Duffy's Chocolate.



Freshly milled oats and wheat can be found at the historic Waltham Windmill. Take a tour of the six-sailed working mill. Whilst on site, indulge in freshly made ice cream by local producer Bensley's and let the kids run off some energy in the play park and the model railway.

DELIGHT IN DELICIOUS FISH AND CHIPS

Our fish and chips are legendary and no trip to the coast is complete without tucking into our great British staple. There are many fish and chip restaurants to choose from including at the 1870s Cleethorpes Pier, home to Papa's Fish & Chips, Ocean Fish Bar, the long-established Steels Cornerhouse Restaurant and the newly refurbished Mermaid Café on the seafront next to the station. It's on the menu at many restaurants and cafés, you'll be spoilt for choice!

DISCOVER SOMEWHERE NEW

In collaboration with Taste Lincolnshire, the North East Lincolnshire Food Map celebrates delicious food and drink from across the area, supporting the hard work of those who grow, produce, sell and serve it.

The map showcases stores, farm shops and delis, cafés, tearooms and restaurants, pubs and breweries and producers and food experiences. The map is perfect for helping to choose somewhere divine to dine!

Come and take a delicious trip to North East Lincolnshire soon.

www.discovernortheastlincolnshire.co.uk

DISCOVER NORTH EAST LINCOLNSHIRE
www.DiscoverNorthEastLincolnshire.co.uk

DISCOVER
NORTH EAST
LINCOLNSHIRE

AUTUMN DAYS, COASTAL STAYS

SEE CLEETHORPES IN A NEW SEASON

FOOD & DRINK EXPERIENCES | HEARTY FOOD & DRINK | GREAT FISH & CHIPS







Visit DiscoverNorthEastLincolnshire.co.uk

SCAN ME

Next stop for **The Railway Inn**

This welcoming venue in Thorpe on the Hill offers a fresh take on classic pub menus and space for community and leisure, as Yusef Sayed finds out.



A DESTINATION EATERY AT THE HEART OF VILLAGE LIFE.

When we visited on a Wednesday evening, we arrived to find the bar area busy with locals, enjoying the friendly conversation and cosiness, a retreat away from the inclement weather outside. The walls of The Railway Inn as you enter pay tribute to the building's connection to the railway line which runs close by, evocative illustrations and signs harking back to the age of the steam train.

There are familiar, traditional ales and local staples on tap such as Batemans. Behind the pumps, owners Dave Clark and Mike Quinn have invested heavily in high quality lines and washers to ensure their customers are poured the perfect pint any day of the week.

There are also proud reminders of the recent successes that the pub has enjoyed. Since Dave and Mike took over during the pandemic, passionate about keeping alive the local that had become so important in their lives, and those of many in the local community of Thorpe on the Hill, they have received a Lincolnshire Business Award and Pub Aid award for their hard work and community focus.

TABLE TIME

We were shown to our table, the ambient lighting, dark wood furnishings, floral patterned wall decoration and simple, elegant table settings giving the dining room a relaxed, homely feel.

Settled in and given time to look over the menu, my guest and I were immediately drawn to certain choices, with the railway theme carrying over to some of the dishes. I decided to try the Signalman's soup of the day. The tomato and basil soup was served with delightfully soft sourdough bread. There was a pleasing kick to the soup, with black pepper added to the roasted tomatoes making it all the more warming. My guest opted for the whitebait and commented on the "delicious" lemon mayo that only elevated this popular pub snack. Other choices on the menu included bourbon whiskey BBQ infused Pork Belly Bites with blue cheese mayonnaise, Loaded Nachos, and Garlic Prawns.

As we awaited our mains, the dining room was becoming busier, a testament to The Railway Inn's popularity throughout the week.

MAIN EVENT

The Railway Inn has long been established as a hub in the local village, hosting meet-ups, music nights, charity fundraisers and also drawing visitors from further afield who can enjoy the campsite to the rear of the pub. Their latest success has been wedding events, with the Marquee space offering ample room for any couple's special occasion. Dave, Mike and their partners Sue and Marie continue to show a tireless commitment through all these activities.

The kitchen meanwhile is run by a team passionate

about revitalising pub classics with a broad appeal, and provides a specials menu that changes each month. On the evening we visited, chefs Dan and Neil were hard at work, the pair sharing a long-term professional bond, having previously been colleagues at another venue.

The small plates – ideal for diners with a smaller appetite, or wishing to sample a wider array of menu items – were certainly tempting but we decided to try two of the main menu items. My guest chose the themed Station Stopper Burger, a rich, substantial portion served in a brioche bun, with a well-flavoured Stilton and smoked bacon relish which greatly impressed. This was accompanied by nigella seed onion rings, another simple but effective lift on a pub staple.

While I would have been happy to try any number of the main items, which range from Landlord's Beef and Ale Pie, Sirloin Steak and Fresh Grimsby Haddock to vegetarian options such as Red Lentil and Spinach Dahl, Lasagne and a selection of ciabattas too – I requested Chicken Schnitzel. The visual appeal was strong, with an array of colours on the plate, from the side salad with red cabbage coleslaw and across the different layers and textures of the schnitzel



ELEGANT, HOMELY DINING AREA

itself, with mozzarella, strips of bacon and green herbs scattered on top.

The sides served with both dishes were almost the same, a shame as we would have wished to see more of what the chef team were capable of. Similarly, the vegetarian options are somewhat limited by comparison with the main menu, with two meat-free variations on the same when we visited.

Nevertheless, the pairing of the succulent chicken and the crisp bacon, with the tang of the coleslaw and fluffy chips to balance the smoky meat flavours was hard to fault.

FINAL FLOURISH

After our satisfyingly filling main courses, we wondered whether we would manage any of the enticing desserts. We went halves on the Sticky Toffee Pudding. Also awaiting sweet tooths are Locomotive Lemon Meringue Cheesecake, Triple Chocolate Brownie, Bramley Apple and Raspberry Crumble, as well as ice cream in a few flavours. This is no-fuss, but far from no-frills food. Established favourites made full of flavour.

I expected a heavy, oozing slice of cake that would be an effort to get through – even halved – but we were brought a wonderfully light serving of date sponge. The addition of vanilla ice cream and strawberry as a garnish made for a very refreshing end to the meal.

It's clear that the team have been working non-stop to make every visit a pleasure, whether you are seeking a lively night out with music and like-minded enthusiasts, the perfect place for a big celebration event, or a quiet meal in warm, charming surroundings to enjoy the comfort of hearty pub food prepared and served with attention and care. The Railway Inn is a destination to visit, and if you wish to stop a while, there are guest rooms available too.



THEMED STATION STOPPER BURGER



STICKY TOFFEE PUDDING SERVED WITH ICE CREAM

The Railway Inn
Eat | Drink | Stay

THE RAILWAY INN

- **Address:** Thorpe on the Hill, Lincoln LN6 9BS
- **Telephone:** 01522 681499
- **Website:** railwayinnthorpe.co.uk
- **Opening times:** Mon and Tue 3pm-11pm, Wed to Sat 12noon-11pm, Sun 12noon-10.30pm
- **Prices:** Starters from: £5.95 Ciabattas from: £10.25 Mains from: £14.95 Desserts from: £7.95

Meet the chefs

The kitchen team at The Railway Inn is led by chefs Daniel Pye and Neil Hinch, who have enjoyed a long working relationship together across different venues in Lincoln. This year they have also welcomed Jack Clark, who has been studying for his chef's qualification at Lincoln College.

The catering has to be adaptable, with The Railway Inn being a popular draw not only for family meals out but also community meetups, weddings and other functions, but the focus remains on serving pub classics with a commitment to great taste and an evolving specials board allowing returning diners to sample an array of flavours.

CULINARY INSPIRATION

While Neil has been working in kitchens for over 30 years, Daniel was almost put off by his first job as a pot washer. After early jobs in the building trade he re-entered the kitchen and soon developed his expertise. Neil was a big support from the get-go. "He came to help me out when I got my first head chef role at the Thorold in Marston. We've always been good mates and we've both got a passion for it," says Daniel.

For autumn, the pair say they are planning on introducing more casseroles onto the menu. "They always go down well," says Neil, inspired by memories of mouthwatering lamb and mint, and red curry casseroles that he made working as a young chef and sampling in the kitchen. "They were amazing!"



L TO R: DANIEL PYE, NEIL HINCH AND JACK CLARK

SUPPORTING YOUNG TALENT

Dan and Neil are nurturing the younger generation at The Railway, with Jack showing a keen interest to grow and learn, working his way up.

Daniel explains: "Every opportunity he had when he was on top of the pots, he'd be watching what we were doing.

"It just made sense to get someone who loves it. It's massively rewarding to see where he started and now where he is."

CHRISTMAS FARE
at
The Railway Inn






The Railway Inn, Thorpe on the Hill is renowned for its warm welcome and inviting atmosphere.
Our traditional pub offers the perfect spot to relax, unwind and enjoy the best of hospitality.

Plan your Festive Function with us
Our 3 course Christmas menu is available from Wednesday 3rd - Thursday 24th December
Every Wednesday to Saturday (Afternoons & Evenings)
£10 per head non-refundable deposit for parties of 10 or more

Book early to avoid disappointment | Christmas Gift Vouchers also available
Please check our Facebook page for our Christmas Opening Hours

The Railway Inn | Station Road | Thorpe on the Hill | Lincoln LN6 9BS
t: 01522 681499 | w: railwayinnthorpe.co.uk

Experience the magic of Doddington Hall this Christmas

As soon as the last pumpkin has been picked, it's time to step into Christmas at Doddington. With festive events, menus and experiences, this Elizabethan estate is the perfect place to start the countdown to the big day.



A visit to the Hall, the Bauble Barn and the Christmas Tree Yard at Doddington has become a tradition for so many families, made complete with a festive afternoon tea, a hot chocolate stop or even a full turkey dinner.

THE GRAIN STORE

At the popular Grain Store Restaurant, festive flavours take centre stage from November. Served on Friday and Saturday evenings, the à la carte menu showcases estate-grown and locally sourced produce. Seasonal ingredients feature throughout, with dishes that celebrate both the produce and the creativity of the chefs. On Sundays, the Grain Store's much-loved roast is an excuse to slow down, spend time with friends and family and indulge. Estate-reared Lincoln Red beef is paired with vegetables picked from the Kitchen Garden, crisp roast potatoes and rather sizeable Yorkshire puds.

FESTIVE AFTERNOON TEA

In the run-up to Christmas, Doddington's afternoon tea is transformed with festive treats. Traditional Christmas flavours are given a Doddington twist, resulting in a creative menu of freshly baked scones, seasonal sandwiches and show-stopping cakes. Served beside an impressive Christmas tree in the beautiful Elizabethan Coach House, it's a dining experience designed to delight all ages. Selected days throughout November and December.

DODDINGTON FARM SHOP

For your own Christmas dinner at home, you'll find treats galore at the Doddington Farm Shop. From fresh local meat and veg to impressive desserts and drinks, there's everything you need to create a festive feast at home. Pop in for a browse and you'll leave with everything you need for Christmas dinner, along with plenty of treats that weren't on your list.

CHRISTMAS PARTIES

Whether you're planning the annual office party or a get-together with friends, Doddington Hall provides the perfect setting for large celebrations. The estate's Christmas Party Packages bring together exceptional hospitality, delicious food and live entertainment, allowing you to relax, celebrate and enjoy an evening of drinks, dinner and dancing. Available on 12th and 19th December.

CHRISTMAS IN THE HALL

While Doddington's festive menus are sure to impress, no Christmas experience would be complete without a visit to the Hall itself. Every year, volunteers and staff work alongside local creatives to transform the Hall with immersive room sets and magical displays. This year's theme is Classic Christmas Cinema, and the team have some incredible installations planned to bring some of your favourite festive films to life. From 11th November.

To find out more and plan your visit: doddingtonhall.com/winter



LINCOLNSHIRE LIFE MAGAZINE
TASTE Of Excellence
FOOD & DRINK AWARDS 2026

Stage is set for the 30th **Taste of Excellence Awards**

2026 marks 30 years of Lincolnshire Life's food, drink and hospitality awards, championing county businesses and creative talent.


A SPECIAL EVENT

From small beginnings and only four nomination categories, the Taste of Excellence Awards has grown to honour the finest food, drink and hospitality businesses in the county across 14 categories.

We have chosen a special new venue for our awards event this year – Charlotte House Hotel, at The Lawn in Lincoln. They will be providing a superb three-course meal starting with a drinks reception at 6.30pm on Wednesday 4th November.

We have some fantastic entertainment lined up, with the theme of 'Bonfire Night'. Acclaimed Gary Barlow impersonator Dan Hadfield will be sure to 'relight your fire' with his incredible versions of Take That classics.

Guests will not only be able to celebrate the 'champions' of Lincolnshire food, drink and hospitality but also network with our sponsors and partners.

Thank you once again to everyone who voted and provided their thoughtful comments, which prove the passionate support for the hardworking businesses across our county.

For those who cannot join us on the night, all of our winners and finalists will be announced across our social media channels and in Lincolnshire Life magazine. We hope that you will discover new venues and producers on your doorstep and places for the perfect trip across the county.

Lincolnshire Life launched the first countywide cuisine awards in 1997 with three aims: to promote the county and its high-quality restaurants and dining pubs; to raise ever higher the standard of dining establishments in Lincolnshire; and to provide a platform from which individual establishments could raise their profile, in Lincolnshire and beyond.

At the heart of Taste of Excellence there remains a commitment to highlighting the incredible talent across Lincolnshire in the food, drink and hospitality sectors. Here are the top ten in each of our categories. Congratulations on their success so far.

Categories:

Best Restaurant of the Year – sponsored by Allen Signs
- Antlers Restaurant - White Hart Hotel, Lincoln
- Cognito, Lincoln
- Grain Store Restaurant & Bar, Doddington
- Lawson's Bar & Bistro, Lincoln
- Olé Olé Tapas Bar & Restaurant, Lincoln
- Reform Restaurant - The Castle Hotel, Lincoln
- Restaurant Auction House, Louth
- Restaurant DOM, Scunthorpe
- San Pietro, Scunthorpe
- Washingborough Hall Hotel, Lincoln

Best Dining Pub of the Year – sponsored by Allen Signs
- The Bottle & Glass, Harby
- The Chequers, Potterhanworth
- Duke William Hotel, Lincoln
- The Hope & Anchor, South Ferriby
- The New Inn, Great Limber
- The Railway Inn, Thorpe on the Hill
- The Tempest Arms, Coleby
- Three Horseshoes, Scotton
- Watergate Yard, Sleaford
- White Horse, Lincoln

Best Tea or Coffee Shop of the Year – sponsored by Good Taste Lincolnshire
- Coffee by the Arch, Lincoln
- Coffee Depot, Lincoln
- Dandelion and Duck, Gainsborough
- Doddington Farm Shop Café, Lincoln
- Lions Café, Sleaford
- Riverhead Coffee, Cleethorpes
- Smiths Tea Room, Lincoln
- Soul Foods, Alford
- Tablez Café Bistro, Sleaford
- The Threshing Barn at Coleby Lodge Farm, Lincoln

Best Independent Farm or Local Shop of the Year – sponsored by Dexter & Sharpe
- Burgess Farm Shop, Waddington
- Doddington Farm Shop, Lincoln
- Manor Farm Shops & Garden Centre, Leasingham
- Mountain's Farm Shop, East Heckington
- Navenby Butchers, Navenby
- Redhill Farm Shop, Lincoln
- S Sharpe & Daughter Fruit and Veg, Lincoln
- Uncle Henry's, Gainsborough
- Williamsons Farm Shop, Gainsborough
- The Wolds Edge, Market Rasen

Best Food to Your Door – sponsored by Discover Lincolnshire
- The Choowee Cookie Company, Lincoln
- Dale's Kitchen, Boston
- Fiddley Diddley Catering Services, Mablethorpe
- Good Little Party Food, Sudbrooke
- Just Bake It, Lincoln
- Riverhead Coffee, Cleethorpes
- Soma Café, Sleaford
- Tang, Lincoln
- Watergate Yard, Sleaford
- Yellowbellykitchen, Fulletby

Best Bakes or Sweet Treats of the Year – sponsored by Good Taste Lincolnshire
- Ashleigh Farm Artisan Bakery, Willingham-by-Stow
- The Candy Garage, Lincoln
- The Choowee Cookie Company, Lincoln
- Coffee Depot, Lincoln
- Cookie Doodle Doo, Louth
- Good Little Party Food, Sudbrooke
- Just Bake It, Lincoln
- Lions Café, Sleaford
- Riverhead Coffee, Cleethorpes
- Stirrup A Treat, Gainsborough

Best Drinks Product of the Year – sponsored by Charlotte House Hotel
- Batemans Brewery, Wainfleet
- Belvoir Farm, Belvoir
- The Lincoln Distillery, Fiskerton
- The Lincoln Tea & Coffee Company, Lincoln
- Louth Distillery, Louth
- Mayfield Vineyard, Sleaford
- Riviera Iced Tea, Newark
- Stokes Coffee, Lincoln
- Wressle Vineyard, North Lincolnshire
- Zest Brewery, Grantham

Best Producer of the Year – sponsored by Good Taste Lincolnshire
- Cote Hill Cheese, Osgodby
- Doddington Hall, Lincoln
- Dyson Farming, Nocton
- Gelston Lamb, Grantham
- The Lincoln Tea & Coffee Company, Lincoln
- Lincolnshire Poacher Cheese, Alford
- Lincolnshire Pork Co, Gainsborough
- The Spud Barn, Bardney
- Stourton Estates, nr Baumber
- Vine's Bakery, Lincoln

Best Hotel of the Year – sponsored by Lincolnshire Life
- Castle Hotel, Lincoln
- Dower House Hotel, Woodhall Spa
- The George at Stamford
- Hope & Anchor, South Ferriby
- Laceby Manor, nr Grimsby
- Petwood Hotel, Woodhall Spa
- San Pietro, Scunthorpe
- Tower Hotel, Lincoln
- Washingborough Hall Hotel, Lincoln
- White Hart Hotel, Lincoln

Best Wedding Venue of the Year – sponsored by Ruby & Co
- Doddington Hall, Lincoln
- The Elm Tree, Hundleby
- Elsham Hall
- Granary Barn, Hubberts Bridge
- The New Chapel, Greylees
- The Pyewipe, Lincoln
- San Pietro, Scunthorpe
- Walled Garden Baumber, Horncastle
- Washingborough Hall Hotel, Lincoln
- White Hart Hotel, Lincoln


THE TASTE OF EXCELLENCE 2025 AWARD-WINNERS

Best Bed & Breakfast of the Year – sponsored by Discover Lincolnshire
- Bridleway Bed & Breakfast, Grange de Lings
- Brills Farm, Norton Disney
- Clarke's Farm, Heighington
- The Elm Tree, Hundleby
- The Hope & Anchor, South Ferriby
- Manor Farm Stay, Sutton on Sea
- The New Inn, Great Limber
- The Pyewipe, Lincoln
- Victoria Guest House, Mablethorpe
- Watergate Yard, Sleaford

Best Self Catering Accommodation of the Year – sponsored by Discover Lincolnshire
- Ashleigh Farm Caravan and Glamping, Willingham-by-Stow
- Bainland Lodge Retreats, Woodhall Spa
- The Bothies at Elsham Hall
- Doddington Hall, Lincoln
- Elms Farm Cottages, Hubberts Bridge
- Hip Haüs, Cleethorpes
- Otby Lake Boat House, Market Rasen
- Panton House Farm Holiday Cottages, Wragby
- Treetop Hideaways, Woodhall Spa
- Watergate Yard, Sleaford

Best Newcomer of the Year – sponsored by Lincolnshire Life
- Amore, Cleethorpes
- Ashleigh Farm Artisan Bakery, Willingham-by-Stow
- Cafe Cognito, Lincoln
- The Good Spud Ltd, Horncastle
- Little Oven Bakehouse, Sleaford
- No.8 Coffee Shop Horncastle
- Otby Lake Boat House, Market Rasen
- Soma Café, Sleaford
- Stirrup A Treat, Kirton In Lindsey
- Yusu Sushi by Tang, Lincoln

Best Young Chef of the Year – sponsored by Lincoln College
- Emily Ayrton, Restaurant Auction House
- Lucie Cairns, Lincoln College
- Theo Haxby, Grain Store Restaurant & Bar
- Kris Gadzhonov, Restaurant DOM
- Zara Tobin, The Hope & Anchor, South Ferriby

GET IN TOUCH

For more information about the Taste of Excellence Awards, email sales@lincolnshirelife.co.uk or call 01522 689671

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Good TASTE LINCOLNSHIRE

Rising **talent**

As well as spotlighting producers and hospitality venues, Lincolnshire Life magazine has been supporting up and coming professionals in our Young Chef of the Year contest. We caught up with 2025 winner Archie Lawson of The New Inn, Great Limber to hear about his experiences and aspirations for the future.



ARCHIE LAWSON



THE NEW INN, GREAT LIMBER

PHOTOGRAPHY: FLORA & FRAME

In a hotly contested cook-off sponsored by Lincoln College, Archie Lawson impressed the judges with his three-course menu that reflected local, seasonal produce and balanced exceptional flavours. Following his starter of Grimsby Smoked Haddock arancini, his main made the most of the Brocklesby Estate's venison before the final flourish of a white chocolate and hazelnut dessert.

Archie, now 25, has come a long way in a short time, working his way up in the kitchen from an assistant role and learning first-hand from chef-patron of The New Inn, Alex Knowles.

"I've always liked cooking but it definitely wasn't my plan! I was in the navy during my teens and after that I was at a loose end," says Archie. "I met Alex and it went from there really. I came in with no experience and Alex was just teaching me things."

Through the support of his colleagues, customers and Lincolnshire Life readers, Archie was nominated in the Young Chef of the Year category and more than proved his skills at the cook-off last October.

"I was quite nervous leading up to it because I didn't know what to expect. When I got there, my nerves went and it was a relaxed atmosphere, everyone was really friendly."

While the award win was cause for celebration, Archie was soon back to work eager to build upon his success and continue learning.

"It's good for my CV and we've put my plaque up in the restaurant. We did receive bookings because of the win, but apart from that I've been cracking on, trying to learn more."

Highlights of the past year have included contributing to The New Inn's menus, including his winning main course of Brocklesby Estate Venison Loin with burnt shallot, maitake mushroom, miso and shallot puree, and pickled elderberry.

Archie explains: "On the Brocklesby Estate we get a lot of birds, and the venison. We are trying to find more local suppliers."

Asked where he takes his inspiration from, perhaps unexpectedly for a young chef, social media plays a crucial part.

"It's a mix really, I'm on social media, so just seeing what others are doing. Most of the time, I won't even know who they are but my feed is all about cooking."

Now senior chef de partie and looking forward to the future, Archie is keen to celebrate the venue that has given him his start in the industry: "I'd like for The New Inn to get more recognition. We've won one AA rosette already but I'd like within the next year or two to get two rosettes because I feel like we deserve that really."

The New Inn, Great Limber is nominated in the category of Best Dining Pub of the Year in the 30th Taste of Excellence Awards. The winners will be announced on 4th November 2026.

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WENDY SEABROOK

Wendy Seabrook, owner of Soul Foods Café in Alford, shares her recipe for a delicious bruschetta. This vegan and vegetarian-friendly appetiser will be ideal for seasonal get-togethers.

Caramelised plum, feta and hazelnut bruschetta

INGREDIENTS:

4 slices rustic or sourdough bread
150g feta cheese – dairy or vegan
1 clove garlic, finely chopped
Mixed herbs 1 tsp
Cream cheese – dairy or vegan
10 large plums, quartered and stones removed
3 tbsp balsamic vinegar
Olive oil extra virgin
100g hazelnuts
Rocket or baby salad leaves

METHOD:

Marinate the feta: Cut the feta into cubes and sprinkle with garlic and mixed herbs. Set aside to marinate for at least an hour.

Caramelise the plums: Place the quartered plums in an ovenproof dish and pour over the balsamic vinegar. Roast at 180°C for approximately 20 minutes, uncovered, until the plums are soft and the juices have thickened. Transfer to a dish and allow to cool.

Toast the hazelnuts: Place the hazelnuts on a baking tray and toast in the oven for 5-8 minutes, watching carefully so they don't burn. Allow to cool, then rub off the skins. Crush roughly with a rolling pin or sharp knife, aiming for chunky pieces.

Toast the bread: Toast the sourdough or rustic bread until golden. Spread generously with cream cheese.

Assemble: Spoon the caramelised plums over the cream cheese, holding back some of the plum juices. Top with rocket or baby salad leaves, chunks of marinated feta and the crushed toasted hazelnuts.

Finish: Drizzle over the reserved plum juices and a little olive oil. Serve immediately.



Welcome to outstanding food, drink and hospitality



BAILGATE, LINCOLN

Whether you are in the city, by the coast, or enjoying the beauty of the Lincolnshire countryside, you are never far away from a warm welcome.

CITY OF LINCOLN

ACCOMMODATION/PLACE TO EAT/ CATERER/FUNCTION VENUE
THE WHITE HART HOTEL & ANTLERS RESTAURANT
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T: 01522 274303
W: lincolnshire.shop
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W: bellslincoln.com
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W: doddingtonhall.com
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LINCOLNSHIRE COAST

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CATERER/FUNCTION VENUE
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E: info@threekingsorganic.com
W: threekingsorganic.com
Three Kings Organic is a unique organic-focused dining destination in rural Lincolnshire, celebrating real food, relaxed hospitality and wonderful company, with seasonal dining, special events and a warm community spirit.

BUY/EAT/WHOLESALE
TIFFIN & CO BAKEHOUSE
Unit 1, Royal Oak Business Park, East Road, Sleaford NG34 7EQ
T: 01529 417017
E: enquiries@tiffinandcobakehouse.co.uk
W: www.tiffinandcobakehouse.co.uk
A premium bakery business based in Sleaford, Lincolnshire and also delivering delicious freshly baked goods across the UK. Using the highest quality produce, all products are handmade to order, packaged with care and delivered to your doorstep for you to enjoy.

PLACE TO EAT
TYRWHITT ARMS
Ferry Road, Fiskerton, Lincoln LN3 4HU
T: 01526 398460
W: tyrwhittarms.co.uk
Family-run pub on the banks of the Barlings Eau close to the village of Fiskerton. Extensive menu with many home cooked meals available.


MAUD FOSTER MILL, BOSTON

LINCOLNSHIRE FENS

BUY/WHOLESALE
BENNETTS BUTCHERS
241 Winsover Road, Spalding PE11 1HH
T: 01775 722054
"We are a high class family butchers, supplying only top quality cuts of meat."

BUY/WHOLESALE
MOUNTAIN'S BOSTON SAUSAGE
13 High Street, Bridgefoot, Boston PE21 8SH
T: 01205 362167
W: bostonsausage.co.uk
Purveyors of the finest quality handmade Lincolnshire sausages. No preservatives, additives or flavour enhancers. Available online, instore and at independent retailers.

ACCOMMODATION/FUNCTION VENUE
ELMS FARM COTTAGES
Hubberts Bridge, Boston PE20 3QP
T: 07887652021
W: elmsfarmcottages.co.uk
Award-winning 10 beautiful holiday cottages in converted barns and stables. Sleeps 2-42 guests in stylish one, two or three bedroom cottages. Short breaks, conferences and weddings. Step-free cottages and wet room facilities for wheelchair users. Dog-friendly cottages, village pub/restaurant. Large car park with EV car charging.

BUSINESS SUPPORT
ROYTHORNE SOLICITORS
Enterprise Way, Spalding Lincolnshire PE11 3YR
T: 01775 842505
W: roythorne.co.uk
A commercial law firm with a strong focus on agriculture, property and the food & drink sector.

OVER THE BORDER

BUY/WHOLESALE
DILLY SPIRITS
Main Street, Laneham, Retford DN22 0NA
T: 01777 228090
W: dropsofjuniper.co.uk
Selection of fantastic spirits lovingly created by the landlord of The Bees' Knees pub in Laneham, North Nottinghamshire.

VALES

PLACE TO EAT/BUY/ATTRACTION/FUNCTION VENUE
BELVOIR CASTLE - ENGINE YARD RETAIL VILLAGE, BISTRO AND FARM SHOP
Grantham, Leicestershire NG32 1PA
T: 01476 871 001
W: belvoircastle.com
Our Belvoir Butcher & Farm Shop offers the finest selection of fresh, seasonal produce from the Belvoir Estate and carefully selected local suppliers. Located in the Retail Village at Belvoir Castle. Open times are 9am-5pm every day.

BUY/WHOLESALE
BREWSTERS BREWING COMPANY
5-6 Burnside Industrial Estate, Turnpike Close, Grantham NG31 7XU
T: 01476 566000
W: brewstersbrewery.com
Small batch beer brewery, founded in 1998; producing cask and bottled beers from locally produced malt.

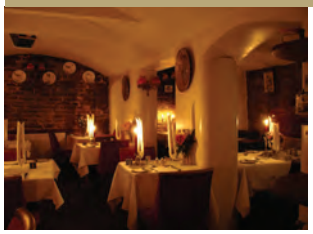
ACCOMMODATION/PLACE TO EAT
CANDLESTICKS HOTEL AND RESTAURANT
1 Church Lane, St Martins, Stamford PE9 2JU
T: 01780 764033
W: candlestickshotel.co.uk
Stay and dine in the quiet comfort of this charming hotel and restaurant.

BUY/WHOLESALE
HAMBLETON BAKERY
1 Ironmonger Street, Stamford PE9 1PL
T: 01572 812995
W: hambletonbakery.co.uk
A selection of delicious breads, savouries, cakes and desserts. Using traditional techniques to develop the real taste of Hambleton's products.

LINCOLNSHIRE WOLDS

PLACE TO EAT/BUY/CATERER/FUNCTION VENUE/WHOLESALE
MYERS BAKERY, CAFÉ & DELI
18-20, The Bull Ring, Horncastle LN9 5HU

Candlesticks Restaurant with Rooms



This famous family run restaurant is housed in a beautiful stone building. Candlesticks has achieved an enviable reputation as a haven for gourmets since 1975, making 2020 its 45th anniversary. There is an extensive menu using local ingredients with international flavours, an award-winning wine list and 8 very comfortable en-suite rooms should you wish to stay.

1 Church Lane, Stamford, Lincolnshire PE9 2JU
01780 764033 info@candlestickshotel.co.uk
www.candlestickshotel.co.uk
RESTAURANT

Railway Tavern Cottages



Railway Tavern Cottages comprises Westerby Lodge and Holly Cottage, both sleep 4. Ideally situated for coast, countryside, local attractions. Both well appointed, cosy with home from home comfort. Complimentary welcome pack which includes a breakfast for you to enjoy. Perfect for walkers, cyclists, fishing nearby. Booked together sleeps 8. Relaxing, wonderful views, short breaks or weeks (3-28 days) all year round. Westerby Lodge is disabled / pet friendly. Four Star Visit England rated.

Main Road, Aby, Nr Alford, Lincolnshire LN13 0DR
01507 480676 07849 758082 dawnrailwaytavaby@gmail.com www.railwaytavern-aby.co.uk

ACCOMMODATION

T: 01507 525871
W: myersbakery.co.uk
A traditional family bakery, café and delicatessen. Famous for their award-winning Lincolnshire plum loaves.

PLACE TO EAT
SOUL FOODS
23 West Street, Alford LN13 9DG
T: 01507 813359
Plant-based/vegetarian bistro serving coffee, cake and light lunches. Soul Foods pride themselves on offering delicious freshly prepared seasonal food sourced locally where possible. Cakes are vegan and baked on the premises. Lunches/food options are plant-based with vegetarian options. Open Tuesday to Saturday 10am-2pm.

FUNCTION VENUE/WHOLESALE/BUY
STOURTON ESTATES
Top Yard Farm, Baumber, Horncastle LN9 5PB
T: 01507 578236
E: contact@stourtonestates.co.uk
W: www.stourtonestates.co.uk
A traditional family farm and venue offering venison, kiln dried logs, landscaping products, private hire as well as holding public events throughout the year.

ACCOMMODATION
RAILWAY TAVERN COTTAGES
Main Road, Aby, near Alford LN13 0DR
T: 01507 480676
E: dawnrailwaytavaby@gmail.com
W: railwaytavern-aby.co.uk
Railway Tavern Cottages comprises Westerby Lodge and Holly Cottage, both sleep 4. Ideally situated for coast, countryside, local attractions.

ACCOMMODATION
PARK COTTAGE
Worlaby, Louth LN11 8RG
T: 01507 533200
E: enquiries@lincolnshirecountrycottages.uk
W: lincolnshirecountrycottages.uk
Modern luxury self-catering holiday cottage sleeps 9, amazing views, middle of a farm, hot tub, outdoor kitchen and table tennis, games room in the heart of the Lincolnshire Wolds.

ACCOMMODATION
BROCKDALE BARN
Ruckland, Louth LN11 8RQ
T: 01507 533200
E: enquiries@lincolnshirecountrycottages.uk
W: lincolnshirecountrycottages.uk
Luxury self-catering barn, open plan, sleeps 14. Spectacular views, Swim Spa, outdoor kitchen and table tennis, massive games room and outdoor area in the heart of the Lincolnshire Wolds.

BUY/WHOLESALE
COTE HILL CHEESE
Cote Hill Farm, Lincoln Ln, Osgodby, Market Rasen LN8 3PD
W: cotehill.com
The Davenports have been milking cows at the foot of the Lincolnshire Wolds for three generations. Today, Michael and Ross milk the cows, while Mary and Joe make the award-winning cheeses.

WHOLESALE
IDEAL LINCS LTD
Grange Offices, Girsby Grange Farm, Burgh on Bain, Market Rasen LN8 6LA
T: 01507 313855
Lincolnshire's specialist 'Regional Produce Hub' serving multiples, Lincolnshire Co-op, Asda and Sainsbury's, independent retailers, farm shops and restaurants.

CATERER
RACHEL GREEN
W: www.rachel-green.co.uk
Chef, Author, TV presenter, demonstrator and food campaigner. Rachel Green is a passionate ambassador Lincolnshire produce.

PLACE TO EAT
RESTAURANT AUCTION HOUSE
1 Cornmarket, Louth LN11 9PY
T: 01507 311805
W: auctionhouserestaurant.co.uk
E: info@auctionhouse restaurant.co.uk
A casual dining experience in the heart of Louth. Offering snacks, small plates and tasting menus, created by Gareth Bartram, using top-tier ingredients sourced locally and internationally.

PLACE TO EAT/DRINK
THE PANACEA
9 Queen Street, Louth LN11 9AU
T: 01507 609315
W: panacealouth.co.uk
As a Gin Bar & Cocktail House, The Panacea specialises in perfecting the prime beverage for you. With a wide selection of gins, recommended tonics and complementing fruits, their bar staff can suggest and create a drink for whatever your mood may be.

PLACE TO EAT/DRINK
THE STEEPLE BAR
6a Mercer Row, Louth LN11 9JQ
instagram: @theesteeplebar
Restaurant, Bar, Café. Serving a pan-Asian street food selection. Open for brunch, lunch & dinner. Food served all day. Open 12noon.

TAKEAWAY/CATERER/KITCHEN SHOP
YELLOWBELLYKITCHEN
Pines Cottage, Fulletby LN9 6JY
what3words: roadways.suspect.statue
T: 07939 902162
W: www.yellowbellykitchen.co.uk
E: yellowbellykitchen@btinternet.com
High quality, hand-prepared award-winning fresh and frozen meals for you to reheat at home. Their traditional and Indian meals can be pre-ordered or bought directly from the kitchen shop. All meals are hand-prepared using the finest ingredients, locally sourced whenever possible, with each meal made fresh to order using traditional and authentic recipes. No preservatives or flavour enhancers are added. Regularly hosting Pop-Up Curry Clubs and catering for parties. Follow on social media, Facebook and Instagram.

ACCOMMODATION
HIGH BEACON COTTAGE
Furlongs Lane, Fulletby LN9 6LB
T: 07944 867664
W: https://airbnb.co.uk/h/highbeaconcottage
Secluded cottage situated on one of the highest points of the Lincolnshire Wolds with amazing views of the rolling countryside, with Lincoln Cathedral and the Norfolk coast visible on a clear day. Remote and tucked away down a private lane and surrounded by wide open arable and grazing fields, this detached barn conversion is in a great holiday location to get away from the bustle of modern life, and a relaxing base from which to explore the area.

PLACE TO EAT/BUY
THE WOLDS EDGE
Tealby Road, Market Rasen LN8 3UL
T: 01673 847986
W: thewoldsedge.com
E: hello@thewoldsedge.com
Nestled at the edge of the north west scarp of the Lincolnshire Wolds, just outside the picturesque village of Tealby. A farm shop, craft butchery, and deli with an in-house cafe. Supplying Lincoln red beef and other heritage breed meats, local and fully traceable 'farm to fork'. Cakes and pastries handmade on site.





LINCOLNSHIRE COUNTRY COTTAGES

Unique Luxury Holiday Cottages in Ruckland, Louth, Lincolnshire








The European Agricultural Fund for Rural Development.
Europe investing in rural areas

Brockdale Barn - Sleeps 14

Luxury barn conversion, swim spa, outdoor kitchen & table tennis.
Perfect location for family holidays and celebrations.





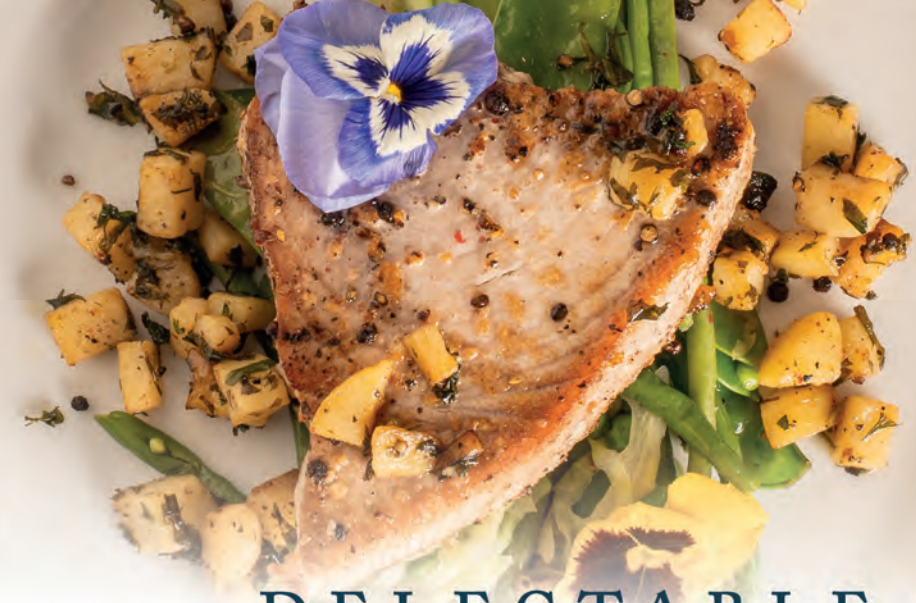

Park Cottage - Sleeps 9

Hot tub, outdoor BBQ & pizza oven, table tennis,
games room with pool table/playstation.

Luxury self-catering accommodation in the Lincolnshire Wolds Area of Outstanding Natural Beauty.
Perfect for a family holiday or celebration where you can explore unspoilt areas of countryside and beautiful sandy beaches.

WWW.LINCOLNSHIRECOUNTRYCOTTAGES.UK

TELEPHONE: 01507 533200 MOBILE: 07979757985 EMAIL: ENQUIRIES@LINCOLNSHIRECOUNTRYCOTTAGES.UK



THE DOWER HOUSE HOTEL

DELECTABLE CUISINE
AT THE DOWER HOUSE HOTEL

Join us at The Dower House Hotel and indulge in delicious offerings from our wonderful menus. Working closely with local farms, artisan producers and suppliers, our head chef ensures that ethically raised meats, seasonal vegetables and fresh, high-quality ingredients take centre stage in every dish.





Private dining reservations are available this festive season, ideal for memorable family gatherings. Or perhaps you're looking for a wonderful gift idea? Dower House vouchers can be used for dining, delicious afternoon teas, overnight stays or just a relaxing afternoon with friends in our cosy bar.

A WARM WELCOME AWAITS YOU, PLEASE PHONE 01526 352588
FOR MORE INFORMATION OR TO BOOK

MANOR ESTATE, WOODHALL SPA, LINCOLNSHIRE, LN10 6PY
WWW.DOWERHOUSEHOTEL.CO.UK