

# Spring Menu



## Nibbles

Warm homemade breads and dips	£3.50
Mixed olives, salt cured black and Noccellara green	£3.50

## Starters

Homemade soup of the day, with warm bread (v)	£5.50
Asparagus wrapped in Parma ham, with crispy quails eggs, parmesan shavings, hollandaise and chive sauce (vegetarian alternative available)	£6.75
Wild mushroom mille feuille with toasted pine nuts, watercress and blue cheese dressing (v)	£6.50
Crispy chilli squid with Greek salad and wild garlic tzatziki	£6.50
Burleigh gin cured salmon, cucumber salsa, wasabi mayonnaise and homemade sourdough	£8.00
Nduja sausage, mozzarella and basil croquettes, tomato and chilli jam, rocket and sun blushed tomato salad and reduced balsamic	Starter £7.00 Main course £13.00

## Sharing Platter (ideal for 2-4 people to share)

Asparagus spears wrapped in parma ham with a hollandaise and chive dipping sauce, crispy chilli squid and wild garlic tzatziki, Nduja sausage croquettes and filo parcels filled with spiced feta, fruits and nuts. Served with homemade bread, dips and olives	£16.75
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## Mains

Whole, filleted plaice with brown shrimp butter, Jersey Royal potatoes, asparagus and preserved lemon	£17.25
Chicken breast and parma ham ballotine, thigh kiev, Marsala cream sauce, potato rosti and green beans	£13.75
Filo parcels filled with spiced feta, fruits and nuts. Served with tabbouleh stuffed roasted pepper, macerated sultanas and a citrus yoghurt and mint dressing (v)	£12.00
Beef fillet medallion, brisket cottage pie, roasted shallot puree, charred purple sprouting broccoli and beef and black pepper jus	£18.50
Seafood linguini – King prawn and mixed seafood cooked in a tomato, garlic and white wine sauce with linguini pasta	£15.00
Pork loin escallop stuffed with fennel and apple and rolled in a peanut crumb. Served with shredded spring green cabbage, cider and sage fondant potato and a mustard-cream sauce	£14.50
Leek and potato shortcrust pastry tart, topped with a poached duck egg, chive béchamel, served with buttered asparagus and sauce vierge (v)	£12.00
Fish and chips – Fresh haddock fillet cooked in our own beer batter with hand cut chips, minted mushy pea puree, homemade tartare sauce and muslin wrapped lemon	£13.00
Homemade 8oz beef burger, cheddar cheese, bacon bits, relish, lettuce and tomato in a toasted brioche bun. Served with onion rings, slaw and a choice of hand cut chips or skinny fries	£12.50

## Tori & Ben's dry aged Longhorn Sirloin steak

From just 7 miles up the road in Kings Newton. Cooked to your liking and served with beer battered onion rings, grilled field mushroom, roasted tomato, hand cut chips or skinny fries. Served either plain, with red wine and blue cheese sauce or a garlic and herb butter

10 oz / 285 grams	£22.50
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## Sides

Buttered asparagus, spinach and sprouting broccoli – Jersey Royal potatoes with butter and sea salt - Skinny fries - Hand cut chips - Onion rings - Side salad - Buttered mash – Green beans with Parmesan shavings and chilli oil	£3.25 each
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**Sandwich & Side** *Served Monday – Saturday between 12pm and 2.30pm*  
*All served with a choice of hand cut chips, skinny fries or a small soup of the day*

Slow cooked belly of pork with homemade apple jam, sage and onion stuffing in a white bap	£8.50
Beer battered haddock fillet with minted pea puree and tartare sauce in a white bap	£8.50
Steak sandwich – Grilled sirloin steak (pink or well done) with Stilton cheese, watercress, tomato and red onion in toasted ciabatta	£9.50
Grilled chicken and spicy Nduja sausage with a tomato and chilli jam, mozzarella and rocket in toasted ciabatta	£8.50
Roasted pepper and feta cheese with a citrus yoghurt dressing in toasted ciabatta	£8.50

**Desserts**

Chocolate tart with orange Chantilly, charred orange, orange crisp and sesame brittle	£6.50						
Rhubarb and custard - Custard panna cotta, rhubarb compote, ginger and sugar rhubarb sticks and ginger bread	£6.50						
Treacle sponge pudding and custard	£6.50						
Cookies and cream cheesecake, choc-chip cookie pieces, hundreds and thousands marshmallows, cookie crumb	£6.50						
<p>Cheese and biscuits – We have chosen 3 of the top 16 cheeses that have won super gold at the 2017-2018 world cheese awards. Montgomery’s Extra mature cheddar – Reblochon unpasteurised soft cows cheese – Shepherd’s Purse Harrogate blue. Cut to approximately 50 gram portions</p> <table> <tr> <td>1 cheese</td> <td>£5.00</td> <td>2 cheeses</td> <td>£8.50</td> <td>3 cheeses</td> <td>£12.00</td> </tr> </table>	1 cheese	£5.00	2 cheeses	£8.50	3 cheeses	£12.00	
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Selection of Rossa ice creams and sorbets served with a waffle cone	
2 scoops	£2.75
3 scoops	£4.00

Try our fantastic pudding wine by the world renowned Willi Opitz. Great with desserts or blue cheese  
 £4.95 - 50ml glass or £26.00 - 375ml bottle

**After Dinner Drinks**

<b>BRANDY</b>		<b>PORT</b>		<b>COFFEES</b>	
Hennessy XO	£10.00	Cockburns Ruby Port	£2.60	Americano	£2.00
Janneau VSOP Armagnac	£3.80	Sandeman Late Bottled Vintage Port	£4.15	Tea	£1.85
Remy Martin 1738 Accord Cognac	£5.25	Grahams 10 Year Old Tawny Port	£5.50	Cappuccino	£2.70
Remy Martin VSOP	£3.75			Latte	£2.70
Martell VS	£3.00	<b>LIQUEURS</b>		Espresso	£1.90
		Drambuie	£3.00	Hot Chocolate	£2.70
<b>WHISKY</b>		Tia Maria	£3.00	Liqueur Coffee from	£5.50
The Yamazaki Japanese Single Malt	£7.25	Cointreau	£3.00		
Benromach Speyside Single Malt	£5.50	Amaretto	£3.00		
Dalwhinnie 15 Year Single Malt	£3.75	Baileys	£3.50		
Chivas Regal 12 Year	£3.10	Gran Marnier	£3.50		
Glenmorangie 10 year	£3.25	Sambuca	£3.00		
Ballentines Blended	£2.60				
Bushmills Irish Whiskey	£2.75				
Jamesons Irish Whiskey	£2.60				

**Suppliers**

**WE USE QUALITY LOCAL SUPPLIERS**

**Meat** - A Holmes (Coalville, Leicestershire)  
*Suppliers of meat and poultry from the following farms*  
*Beef & Lamb - Coppice Farm, Swadlincote, Derbyshire*  
*Poultry - Ivy House Farm, Scropton, Derbyshire*  
*Pork - Bleakhouse Farm, Burntwood, Staffordshire*  
*Beef - Tori & Ben's Longhorn beef, Kings Newton*

**Game** - Prestop Park Farm  
 Burton Road, Ashby-De-La-Zouch, Leicestershire

**Fish** - Nottingham Seafoods  
*We use fish & shellfish that are sustainable and with full traceability*

**Fruit and Vegetables** - Field Supplies (Derbyshire) *Delivered fresh daily*  
 Local producers *We like to use local sources where possible when produce is in season*

**Bread** - Made on site or Field Supplies

**Cheese** - Premier Cheese (Leicester)  
*Selected cheeses from England and Europe*

**Ice Cream** - Rossa Ice Cream (Leicestershire)

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*All prices include VAT at the current rate. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Gluten free menu is available.*