



# Autumn Menu

## Nibbles

Homemade bread and dips (V) (GFA)  
£3.75

Mixed olives – Noccellara green and mixed black olives (VGA)  
£3.50

Chorizo cooked in honey and red wine  
£3.75

## Starters

Homemade soup of the day with warm bread (V) (GFA)  
£5.50

Pan roasted pigeon breast, butternut and thyme puree, roasted squash, granola, sage crisps and pigeon jus (GFA)  
£8.00

Fresh mussels cooked with chorizo, garlic and tomato, warm crusty bread (GFA)  
£7.50

*Available as a main course (500g) with fries £14*

Pumpkin, feta and pine nut filo pastry parcels, blackberry and balsamic compote, toasted pumpkin seeds (V)  
£6.50

Teriyaki salmon with wasabi mousse, carrot and ginger pickle, crispy noodles and toasted sesame  
£8.00

Pea and mint potato cakes, spiced chickpeas and sultanas, cumin flatbread, baba ghanoush (GFA) (VGA)  
£6.75

## Sharing Platter to Start

Pumpkin, feta & pine nut filo pastry parcels, meatballs in tomato and basil sauce, spiced sweet potato wedges, soup shots, chorizo cooked in red wine and honey, warm breads and olives  
£9.00 per person

## Mains

Chicken ballotine – Chicken breast stuffed with spicy Nduja sausage and wrapped in Parma ham, sautéed gnocchi, spinach and green beans, basil oil and parmesan shavings (GFA)  
£14.50

Pan roasted cod loin, clam chowder, salsify, potato and fennel gratin, celeriac crisps  
£18.00

Slow roasted belly of pork, braised red cabbage, bubble and squeak croquette, baby carrots in honey and fennel, cider jus (GFA)  
£15.50

Char-grilled garlic, chilli broccoli and red pepper skewer, satay sauce, cauliflower and hazelnut tabbouleh, spiced sweet potato wedges (VG) (GFA)  
£13.25

Oyster mushroom and rosemary fritters, barbecued hispy cabbage, roasted shallots, puffed rice, gruyere cheese sauce (V)  
£13.25

Venison and wild mushroom wellington, warm barley, kale and cranberry salad, carrot and rosemary puree, blackberry and juniper jus  
£19.50

Fish & chips – Fresh haddock fillet cooked in our own beer batter, hand cut chips, minted mushy pea puree and homemade tartar sauce (GFA)  
£13.50

Hunters chicken burger - Breaded chicken breast topped with BBQ sauce, smoked bacon and mature cheddar in a toasted brioche bun. Served with onion rings, red cabbage slaw and a choice of skinny fries or hand cut chips (GFA)  
£13.25

Holmes butcher 10oz sirloin steak, beer battered onion rings, grilled field mushroom & roasted tomato, and a choice of hand cut chips or skinny fries (GFA)  
Served plain or with a choice of peppercorn sauce or red wine jus  
£25.00

Whole roasted seabass (headless and boneless) stuffed with lemon and herb butter. Served with red pepper and tomato puree, sarladaise potatoes and vegetable pistou (GFA)  
£16.50

## Sides

• Skinny fries • Hand cut chips • Buttered mash • Side salad • Sautéed greens • Braised red cabbage  
(All GFA)  
£3.50

*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.*

(V) Vegetarian    (VGA) Vegan Adaptable    (GFA) Gluten Free Adaptable

## Lunchtime Sandwich

Served Monday – Saturday between 12.00pm and 2.30pm

Sandwiches are served with a choice of hand cut chips, skinny fries or a small soup of the day

Fish – Beer battered haddock fillet, minted pea puree and tartare sauce in a brioche bun (GFA)  
£9.00

Roast belly of pork, apple jam and sage and onion stuffing in a toasted brioche bun (GFA)  
£9.00

Chargrilled chicken breast, Nduja sausage and gruyere cheese in a toasted ciabatta (GFA)  
£9.00

Chargrilled teriyaki sirloin steak, carrot and ginger pickle, baby gem lettuce in a warm Lebanese flatbread  
£9.50

Goats cheese, red onion jam and baby gem lettuce in a toasted ciabatta (V) (GFA)  
£8.50

## Desserts

Gluten free dessert menu available

Toffee apple frangipane tart with caramel and apple puree, apple crisps and granola  
£6.50

Blackberry meringue roulade with lemon curd, poppy seed crisps and pistachios  
£6.50

Chocolate mousse with Chantilly cream and chocolate brioche croutons  
£6.50

Baked pear crusted with oats and honey, warm ginger cake and spiced granita  
£6.50

Selection of Rossa ice creams and sorbets  
2 scoops £3.00 – 3 scoops £4.50

3 Cheeses and biscuits slate – Served with celery, grapes and red onion jam (GFA)  
£8.00

Port

Cockburns Ruby Port £2.80 – Grahams LBV Port £4.25 – Grahams 10 Year Old Tawny Port £6.00 – Dows 2003 Vintage Port £11.50

Why not finish your meal with an elegantly balanced dessert wine from renowned producer M.Chapoutier.  
Great with chocolate desserts!

£4.95 - 50ml glass or £26.00 - 375ml bottle

## After Dinner Drinks

### Brandy

Hennessy XO	£11.00
Janneau VSOP Armagnac	£3.80
Remy Martin 1738 Accord Cognac	£5.25
Remy Martin VSOP	£4.00
Martell VS	£3.00
Calvados	£5.25

### Whisky

Hibiki Suntory Japanese Whisky	£7.25
Benromach Speyside Single Malt	£5.50
Dalwhinnie 15 Year Single Malt	£3.75
Chivas Regal 12 Year	£3.30
Glenmorangie 10 year	£3.50
Ballentines Blended	£2.75
Bushmills Irish Whiskey	£3.25
Jamesons Irish Whiskey	£2.60
Brimstone Texas oak smoked	£8.00
Haig Club	£3.00

### Liqueurs

Drambuie	£3.20
Tia Maria	£3.20
Cointreau	£3.20
Amaretto	£3.20
Baileys	£3.50
Gran Marnier	£3.50
Sambuca	£3.00

### Coffees

Americano	£2.25
Tea	£2.00
Cappuccino	£2.90
Latte	£2.90
Espresso	£2.00
Hot Chocolate	£2.90
Liqueur Coffee from	£5.50

## Suppliers

### We use quality local suppliers

Meat - A Holmes (Coalville, Leicestershire)  
Suppliers of meat and poultry from the following farms:  
Beef and Lamb - Coppice Farm, Swadlincote, Derbyshire  
Poultry – Ivy House Farm, Scropton, Derbyshire  
Pork – Bleakhouse Farm, Burntwood, Staffordshire

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

Fish - Nottingham Seafoods  
We use fish and 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

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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