



Winter Menu

Nibbles

Bread & dips – made with flour produced from the Whatton House Estate (V)
£3.50

Mixed olives – Noccellara green & mixed black olives (V)
£3.50

Starters

Leek & potato soup, crispy leeks & warm bread (V)
£5.50

Duck leg confit croquettes, cherry hoisin, spring onion & crispy noodles
£7.25

Chicken liver parfait, apricot & thyme chutney, rocket with balsamic & toasted brioche
£6.95

Falafel scotch egg, watercress salad & coronation dressing (V)
£6.50

Potted hot smoked salmon with crème fraiche & dill, avocado & beetroot salad, melba toast
£7.25

Bouillabaisse of king prawn, squid & haddock, ciabatta croutons with rouille sauce
£8.50

Mains

Turkey escalope with sausage meat, chestnut & cranberry stuffing, wrapped in streaky bacon. Roast potatoes, pigs in blankets, sautéed Brussel sprouts, bread sauce & turkey gravy
£13.75

Venison meatball & wild mushroom stroganoff, rosemary mash, honey roasted carrots & parsnip crisps
£14.50

Slow cooked pork belly, potato & black pudding croquettes, roasted shallots, sautéed kale & apples, caraway jus
£15.75

Pan roasted cod loin, cauliflower textures, noisette potatoes, wilted spinach & brown shrimp butter
£17.25

Game meat, pearl onion & port puff pastry pie, fondant potato, vegetable medley & red wine gravy
£14.50

Lentil, mushroom & Savoy cabbage haggis, swede & potato dauphinois, charred leek, red wine jus (V)
£12.75

Stilton, walnut & date filo strudel, roasted butternut squash, poached pear & chicory salad, toasted pumpkin seeds & mulled wine dressing (V)
£12.75

The Royal Oak beef burger, cheddar cheese, bacon bits, relish, lettuce & tomato in a brioche bun. Onion rings, slaw & a choice of hand cut chips or skinny fries
£12.95

Fish & chips – fresh haddock fillet cooked in our own beer batter, hand cut chips, minted mushy pea puree, homemade tartar sauce & muslin wrapped lemon
£13.25

Tori & Bens' local longhorn 10oz sirloin steak, beer battered onion rings, grilled field mushroom & roasted tomato, hand cut chips or skinny fries

Choice of - Plain/Red wine & Stilton sauce/Caramelised onion sauce
£23.00

Sides

Buttered Winter greens • Honey roasted root vegetables • Roasted butternut squash & toasted pumpkin seeds
Skinny fries • Hand cut chips • Buttered mash • Onion rings
£3.50

Sandwich & Side

Served Monday – Saturday between 12.00pm & 2.30pm
All served with a choice of hand cut chips, skinny fries or a small soup of the day

Pork belly, apple jam & gravy in toasted ciabatta
£9.00

Turkey breast, stuffing, cranberry sauce in a toasted brioche bun
£9.00

Char-grilled Sirloin steak (pink or well done), red onion jam, Stilton cheese & baby gem lettuce in toasted ciabatta
£9.50

Warm goats' cheese, spinach & red onion marmalade in toasted ciabatta (V)
£8.50

Beer battered haddock fillet, minted pea puree & tartare sauce in sliced white bread
£9.00

Desserts

Christmas pudding, Martel brandy sauce, macerated redcurrants & spiced almond tuile
£6.25

Chocolate mousse, Cointreau cream, Amaretti biscuits
£6.50

Mulled wine pannacotta, spiced crumble, orange sorbet
£6.50

Stem ginger sticky toffee pudding & brown sugar crème Anglaise
£6.50

Selection of Rossa ice creams & sorbets served with a waffle cone
2 scoops £2.75 – 3 scoops £4.00

3 Cheeses & biscuits slate – Served with celery, grapes & red onion jam
£7.95

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	£10.00
Janneau VSOP Armagnac	£3.80
Remy Martin 1738 Accord Cognac	£5.25
Remy Martin VSOP	£3.75
Martell VS	£3.00

Whisky

Hibiki Suntory Japanese Whisky	£7.25
Benromach Speyside Single Malt	£5.50
Dalwhinnie 15 Year Single Malt	£3.75
Chivas Regal 12 Year	£3.10
Glenmorangie 10 year	£3.25
Ballentines Blended	£2.60
Bushmills Irish Whiskey	£2.75
Jamesons Irish Whiskey	£2.60

Port

Cockburns Ruby Port	£2.60
Sandeman Late Bottled Vintage Port	£4.15
Grahams 10 Year Old Tawny Port	£5.50

Liqueurs

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

Coffees

Americano	£2.00
Tea	£1.85
Cappuccino	£2.70
Latte	£2.70
Espresso	£1.90
Hot Chocolate	£2.70
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 & 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
& 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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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.