

Winter Menu



Nibbles

Warm homemade breads and dips	£3.50
Mixed marinated olives	£3.00

Starters

Homemade sweet potato, carrot and ginger soup, <i>served with warm bread (v)</i>	£5.50
Twice baked Stilton soufflé, <i>caramelised fig, fig puree and chestnut crumble (v)</i>	£6.50
Potted salmon and shrimp, <i>lemon and dill mayonnaise, mixed leaves and toasted granary bread</i>	£6.75
Game bird terrine, <i>char-grilled pear, beetroot and orange chutney and ciabatta croutons</i>	£6.95
Wild mushroom and puff pastry roulade, <i>squash velouté, toasted pumpkin seeds and truffle oil (v)</i>	£6.50
Smoked haddock and quail egg Cullen skink, <i>with crispy leeks and crusty bread</i>	£6.75

Sharing Platter

Potted salmon and shrimp, game bird terrine, halloumi fries, soup shots, warm bread, dips and olives	£14.25
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Mains

Pan roasted chicken breast <i>in a lemon & thyme marinade, dauphinoise potatoes, charred leek, bacon crisp and a chicken & white wine jus</i>	£13.75
Hake supreme, <i>crushed new potatoes, Savoy cabbage, with a tarragon butter sauce and crispy bacon bits</i>	£15.95
Lentil, leek and chestnut wellington, <i>served with roast potatoes, caramelised red cabbage, Brussels sprouts and a vegetarian red wine jus (v)</i>	£12.00
Fried halloumi cheese, bulgur wheat and pomegranate salad, <i>char-grilled vegetables, toasted almonds and yoghurt tabini dressing (v)</i>	£12.00
Slow cooked lamb shank, <i>cooked and served in a rich red wine & vegetable sauce with rosemary & garlic mashed potato</i>	£14.00
Pan roasted pork fillet, black pudding and Parma ham roulade, <i>with sautéed Brussels sprouts and pancetta, mixed bean and tomato cassoulet</i>	£15.00
Fish and Chips – <i>Fresh haddock fillet cooked in our own beer batter with triple cooked chips, minted mushy pea puree, homemade tartare sauce and muslin wrapped lemon</i>	£12.50
The Royal Oak fish pie – <i>Salmon, king prawns, scallops and haddock in a smoky béchamel sauce flavoured with mustard and dill, topped with Cheddar mash and served with tempura green bean beignets</i>	£13.00
Homemade 8oz beef burger, <i>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</i>	£12.00

Steaks

Served with beer battered onion rings, grilled field mushroom, roasted tomato and triple cooked chips or skinny fries. A choice of “cracked black pepper & Brandy cream sauce” or “blue cheese glaze”

10oz Rib-eye steak (dry aged for 28 days)	£22.00
10oz Sirloin steak (dry aged for 28 days)	£22.00

Sides

Caramelised red cabbage - Roasted root vegetables - Buttered seasonal greens - Skinny fries - Triple cooked chips - Onion rings - Side salad - Buttered mash	£2.95 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 <i>with homemade apple jam, sage and onion stuffing in a white bap</i>	£8.50
Beer battered haddock fillet <i>with minted pea puree and tartare sauce in a white bap</i>	£8.50
Steak sandwich – <i>Grilled sirloin steak (pink or well done) with Stilton cheese, watercress, tomato and red onion in toasted ciabatta</i>	£9.50
Chicken BLT - <i>Char grilled chicken breast, crispy bacon, lettuce, tomato and mayonnaise in toasted ciabatta</i>	£8.50
Grilled halloumi, <i>roasted Mediterranean vegetables and tzatziki in toasted ciabatta (v)</i>	£8.50

Desserts

Tonka bean crème brûlée, <i>pecan nut and berry crunch, with homemade shortbread</i>	£6.25
Chocolate and hazelnut semifreddo, <i>orange mascarpone filled brandy snap, candied hazelnut and orange gel</i>	£6.25
Salted caramel tart, <i>peanut butter macarons and granola bark</i>	£6.25
Spiced apple pie, <i>cinnamon doughnuts and crème Anglaise</i>	£6.25
Cheese slate – <i>Cave aged Cheddar, Colston Bassett Stilton, Slak ma girdle soft cheese</i>	£7.50
Selection of ice creams and sorbets – <i>please speak to a member of staff for the current flavours</i>	
	1 scoop £1.25 2 scoops £2.50 3 scoops £3.75

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

BRANDY		PORT		COFFEES	
Hennessy XO	£10.00	Cockburns Ruby Port	£2.60	Americano	£1.95
Janneau VSOP Armagnac	£3.80	Sandeman Late Bottled Vintage Port	£4.15	Tea	£1.50
Remy Martin 1738 Accord Cognac	£5.25	Grahams 10 Year Old Tawny Port	£5.50	Cappuccino	£2.50
Remy Martin VSOP	£3.75			Latte	£2.50
Martell VS	£3.00	LIQUEURS		Espresso	£1.80
WHISKY		Drambuie	£3.00	Double Espresso	£2.50
The Yamazaki Japanese Single Malt	£7.25	Tia Maria	£3.00	Liqueur Coffee	£4.25
Benromach Speyside Single Malt	£5.50	Cointreau	£3.00		
Dalwhinnie 15 Year Single Malt	£3.75	Amaretto	£3.00		
Chivas Regal 12 Year	£3.10	Baileys	£3.50		
Glenmorangie 10 year	£3.25	Gran Marnier	£3.50		
Ballentines Blended	£2.60	Sambuca	£3.00		
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

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.