



# Lunchtime Sandwich

Served Tuesday – Saturday between 12.00pm and 2.00pm

Sandwiches are served with a choice of hand cut chips, skinny fries or cup of soup

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

Char-grilled flat mushroom with Stilton and red onion jam in toasted ciabatta (V GFA)  
£8.50

Bacon and Brie with cranberry sauce in toasted ciabatta (GFA)  
£9.00

Char-grilled sirloin steak, Stilton cheese, red onion jam and baby gem lettuce in toasted ciabatta (GFA)  
£9.50

## Desserts

Blackberry panna cotta with lemon biscotti (GFA)  
£6.00

Chocolate brownie, chocolate sauce, vanilla ice cream (V GFA)  
£6.50

Forest of the fruits Eton Mess (V GFA)  
£6.00

Pear and almond Bakewell tart, spiced Chantilly cream and gingerbread (V)  
£6.50

Selection of Rossa ice creams and sorbets (V) (GFA)  
2 scoops £3.00 – 3 scoops £4.50

Cheese & Biscuit slate – Served with celery, grapes & 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	£4.00
Remy Martin 1738 Accord Cognac	£5.45
Remy Martin VSOP	£4.20
Martell VS	£3.20
Calvados	£5.45

### Whisky

Hibiki Suntory Japanese Whisky	£7.25
Benromach Speyside Single Malt	£5.50
Dalwhinnie 15 Year Single Malt	£4.00
Chivas Regal 12 Year	£3.50
Glenmorangie 10 year	£3.70
Ballentines Blended	£2.95
Bushmills Irish Whiskey	£3.45
Jamesons Irish Whiskey	£2.80
Brimstone Texas oak smoked	£8.00
Haig Club	£3.20

### Liqueurs

Drambuie	£3.40
Tia Maria	£3.40
Cointreau	£3.50
Amaretto	£3.50
Baileys	£3.70
Gran Marnier	£3.70
Sambuca	£3.20

### 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 - Zest Food Service (Derby)  
Delivered fresh daily local producers.  
We like to use local sources where possible

Bread - Made on site or Zest Food Service  
Cheese - Selected cheeses from England and Europe

Ice Cream - Rossa Ice Cream (Leicestershire)

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