

Winter Menu



Nibbles

Warm homemade breads and dips	£3.50
Mixed olives, <i>dry cured Moroccan and Nocellara</i>	£3.50

Starters

Homemade soup of the day, <i>with warm bread (v)</i>	£5.50
Camembert <i>wrapped in puff pastry, served with roasted shallots and fig chutney (v)</i>	£6.75
Pork, pistachio and sultana sausage roll <i>with balsamic baby onions and homemade brown sauce</i>	£6.95
Smoked haddock and quail egg Cullen skink, <i>with crispy leeks and crusty bread</i>	£6.75
Chicken liver parfait, <i>with homemade bacon brioche, apricot and thyme chutney</i>	£6.75
Potted salmon and shrimp, <i>mustard crème fraiche, pea shoots and toasted granary</i>	£6.75

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

Camembert wrapped in puff pastry, sausage roll, potted salmon and shrimp, warm homemade breads, dips and olives	£17.50
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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
Slow cooked belly of pork, <i>bubble & squeak potatoes, caramelised red cabbage, green beans wrapped in Parma ham with a cider and maple reduction</i>	£15.25
Braised beef short rib <i>served with horseradish duchess potatoes, purple sprouting broccoli, bourguignon garnish and sauce</i>	£17.00
Pan roasted rump of lamb, <i>homemade lamb faggot, roasted garlic puree, rosemary mash, honey glazed carrots, caramelised shallot sauce</i>	£17.00
Fried halloumi cheese, <i>bulgur wheat and pomegranate salad, chargrilled vegetables, toasted almonds and a yogurt and tahini dressing (v)</i>	£12.00
Pan roasted cod loin <i>served with textures of cauliflower, wilted spinach, noisette potatoes and bacon butter (available without bacon)</i>	£15.00
Spinach and hazelnut stuffed portabello mushroom, <i>potato and celeriac rosti, poached duck egg and a chive and tarragon sauce (v)</i>	£12.00
Fish and chips – <i>Fresh haddock fillet cooked in our own beer batter with hand cut chips, minted mushy pea puree, homemade tartare sauce and muslin wrapped lemons</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

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

Honey roasted carrots and parsnips - Seasonal greens including leek, spinach and purple sprouting broccoli - Baked cauliflower cheese - Skinny fries - Hand cut 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>with berry crumble and homemade shortbread</i>	£6.50
Chocolate semifreddo, <i>orange mascarpone filled brandy snap, orange curd and candied hazelnuts (available nut free)</i>	£6.50
Salted caramel tart, <i>peanut butter macarons and granola bark (available nut free)</i>	£6.50
Sticky toffee pudding, <i>toffee sauce and Crème Anglaise</i>	£6.50
Cheese and biscuits – We have chosen 3 of the top 16 cheeses that have won super gold at the 2017–2018 world cheese awards.	
<i>Montgomery's Extra mature cheddar – Reblochon unpasteurised soft cows cheese – Shepherd's Purse Harrogate blue.</i>	
<i>Cut to approximately 50 gram portions.</i>	

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
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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

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

The Yamazaki Japanese Single Malt	£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 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.