

Spring Menu



Nibbles

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

Starters

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| Homemade soup of the day <i>served with warm bread (v)</i> | £5.50 |
| Smoked duck breast, <i>pickled peach, cherry hoisin and spring onion salad</i> | £7.75 |
| Beetroot cured salmon, <i>sweet and sour golden beetroot, avocado puree, pink lady apple and radish salad</i> | £7.25 |
| Spinach, wild garlic and red pepper puff pastry pithivier, <i>basil and olive pesto and goats cheese snow (v)</i> | £6.00 |
| Sticky BBQ pork belly, <i>bacon jam, crispy onions and mustard frill micro leaf</i> | £6.75 |
| Thai fishcakes, <i>Asian slaw, lime and sweet chilli sauce</i> | £6.50 |

Sharing Platter

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| <i>Thai fishcakes, ham hock terrine, Cheddar, Mozzarella and macaroni arancini, soup shots, olives, bread and dips</i> | £15.50 |
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Mains

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| Macaroni, Cheddar and Mozzarella arancini, <i>tomato and balsamic compote, char-grilled asparagus with rocket and pine nut salad (v)</i> | £12.00 |
| Half corn fed chicken: <i>Roasted breast, pan fried leg terrine and wing lollipop, cauliflower puree, stir fried pancetta, pearl barley and vegetables. Served with crispy kale and chicken jus</i> | £14.00 |
| Homemade 8oz beef burger, <i>bacon jam, crispy onions, mature Cheddar, baby gem lettuce and beef tomato in a toasted brioche bun, served with beer battered onion rings, salad garnish and a choice of hand cut chips or skinny fries</i> | £12.00 |
| Pan roasted monkfish fillet, <i>chorizo and smoked paprika risotto, sautéed samphire, carrot and tarragon puree</i> | £16.50 |
| Homemade pie of the day <i>with a choice of mashed potato, hand cut chips or skinny fries, served with honey roasted root vegetables</i> | £12.00 |
| Fish and Chips – <i>Fresh haddock fillet cooked in our own beer batter with hand cut chips, minted pea puree, homemade tartare sauce and muslin wrapped lemon</i> | £12.25 |
| 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 |
| Pan fried Halloumi cheese, <i>Mediterranean vegetable ratatouille and caramelised red onion served with red pepper pistou and fresh basil (v)</i> | £12.00 |
| Slow cooked pork collar, <i>crispy crackling, celeriac fondant, potato spaghetti, purple sprouting broccoli, and burnt apple puree with a Dijon mustard and Marsala wine sauce</i> | £15.00 |
| Pan roasted rump of lamb, <i>(cooked pink) crispy fried wild garlic gnocchi and fresh peas. With a roasted shallot & watercress veloute</i> | £16.50 |
| Ham, Egg and Chips: <i>Slow cooked ham hock with honey-mustard glaze, chunky chips, fried duck egg, petit pois and pineapple ketchup</i> | £12.50 |

Steaks

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| <i>Served with beer battered onion rings, grilled field mushroom, roasted tomato and hand cut chips or skinny fries</i> <i>A choice of “cracked black pepper & Brandy cream sauce” or “Cambozola blue cheese glaze”</i> | |
| 10oz Rib-eye steak (dry aged for 28 days) | £21.00 |
| 10oz Sirloin steak (dry aged for 28 days) | £21.00 |

Sides

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| Spring vegetables <i>including fresh peas, wild garlic and asparagus</i> £2.75 | Roasted root vegetables | £2.75 | | | | | | | |
| Mediterranean vegetable ratatouille | £2.75 Also available as a Trio of Vegetables | £4.75 | | | | | | | |
| Skinny fries | £2.95 | Hand cut chips | £2.95 | Onion rings | £2.95 | Side salad | £2.95 | Buttered Mash | £2.95 |



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

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| Chicken BLT: <i>Char grilled chicken breast, crispy bacon, lettuce and tomato with mayonnaise in toasted ciabatta</i> | £8.00 |
| Roasted Mediterranean vegetables, <i>tomato and balsamic compote and goats cheese in toasted ciabatta</i> | £8.00 |
| Slow cooked belly of pork <i>with homemade apple jam, sage and onion stuffing in a white bap</i> | £8.00 |
| Beer battered haddock fillet with <i>minted pea puree and tartare sauce in a white bap</i> | £8.00 |
| Steak sandwich – <i>Grilled sirloin steak (pink or well done) with horseradish jam, watercress, tomato and red onion in toasted ciabatta</i> | £9.00 |

Desserts

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| Peanut butter cheesecake, <i>caramel sauce and shortbread biscuit</i> | £6.25 |
| Warm chocolate brownie <i>with chocolate sauce and vanilla ice cream</i> | £5.75 |
| Tarte au citron, <i>chocolate and basil syrup, raspberry popcorn</i> | £6.25 |
| Warm ginger sponge, <i>star anise & stem ginger syrup with crème Anglaise</i> | £6.25 |
| Dark chocolate mousse, <i>cherry ice cream and biscotti</i> | £5.75 |
| Dessert plate – <i>Warm chocolate brownie, tarte au citron, raspberry and white chocolate Eton mess with cherry ice cream</i> | £8.50 |
| Cheese slate – <i>Chefs selection of cheeses with biscuits, grapes and red onion jam</i> | £7.50 |

Add a glass of Port from our Sandeman range listed below

Try our fantastic pudding wine by the world renown Willi Opitz. Great with desserts or blue cheese
£4.95 - 50ml glass or £26.00 - 375ml bottle

After Dinner Drinks

BRANDY

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| Hennessy XO | £10.00 |
| Remy Martin <i>Coeur de Cognac</i> | £4.50 |
| Remy Martin <i>VSOP</i> | £3.75 |
| Martell <i>VS</i> | £3.00 |

WHISKY

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| Bunnahbain <i>15 year sherry butt aged</i> | £7.50 |
| Highland Laird <i>Williamson Islay peat whiskey</i> | £3.75 |
| Dalwhinnie <i>15 Year Single Malt</i> | £3.75 |
| Chivas Regal <i>12 Year</i> | £3.10 |
| Glenmorangie <i>10 year</i> | £3.25 |
| Ballentines <i>Blended</i> | £2.60 |
| Bushmills <i>Irish Whiskey</i> | £2.75 |
| Jamesons <i>Irish Whiskey</i> | £2.60 |

PORT

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| Sandeman <i>Ruby Port</i> | £2.60 |
| Sandeman <i>Late Bottled Vintage Port</i> | £4.15 |
| Sandeman <i>10 Year Old Tawny Port</i> | £5.50 |

LIQUEURS

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

COFFEES

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| Americano | £1.75 |
| Tea | £1.50 |
| Cappuccino | £2.50 |
| Latte | £2.50 |
| Espresso | £1.80 |
| Double Espresso | £2.50 |
| Liqueur Coffee | £4.25 |

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 - Direct Seafoods

We use fish & shellfish that are sustainable and with full traceability

Fruit and Vegetables - Zest Produce (Derbyshire) *Delivered fresh daily*

Local producers We like to use local sources where possible when produce is in season

Bread - Made on site or Zest produce

Cheese - Premier Cheese (Leicester) *Selected cheeses from England and Europe*

Ice Cream - Quorndon 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. Gluten free menu is available.