

Summer Menu



Nibbles

Long Whatton spelt bread and dips - made with spelt flour and rapeseed oil produced from the Whatton House estate	£3.50
Mixed olives – Noccellara green and mixed black olives	£3.50

Starters

Homemade soup of the day, with warm bread (v)	£5.50
Char-grilled mackerel fillet marinated in lemon and lime with crispy panko courgette and horseradish crème fraiche	£6.75
'Innes' goat's curd and pistachio filo pastries served with caramelised peach, rocket, balsamic and roasted red onion (v)	£7.25
Pan fried scallops with crispy chicken wing, sweetcorn puree and lemon and thyme crumb	£9.75
Lamb kofta served on cumin flat bread, homemade slaw, mixed salad, carrot and coriander chutney and mint yoghurt	£7.95
Chickpea and sultana falafel with baba ganoush and broad bean, lemon, radish and mint salad (available starter/main with skinny fries) (vg)	Starter £6.00 Main course £12.00

Sharing Platter (minimum of 2 people)

Lamb kofta with carrot and coriander chutney; crispy squid with aioli; halloumi fries; goats cheese and pistachio filo pastry parcels; Long Whatton spelt bread and dips	£9.00 per person
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Mains

Cider braised pork belly with ham and pea fricassee, black pudding sausage roll and fondant potato	£15.00
Fritto misto of king prawns, squid, haddock and scallops with saffron potatoes, garlic aioli dip and Mediterranean vegetable and baby gem salad	£16.00
Warm Mediterranean salad of Halloumi, giant cous cous, fire roasted peppers, hummus, baby gem lettuce and toasted pine nuts, with lemon, garlic and cumin oil (v) - <i>Replace Halloumi with citrus marinated avocado for a vegan alternative</i> (vg)	£12.00
Pan roasted rack of lamb with rustic new potato chips, shallots, samphire, watercress and mint puree and white onion, caper and chive sauce	£21.50
Tori and Ben's' beef flat rib flavoured with garlic and ginger, rice noodles, cashew nuts, oriental vegetables and Asian spiced beef broth	£19.95
Fish & Chips – fresh haddock fillet cooked in our own beer batter, triple cooked chips, minted mushy pea puree, homemade tartare sauce and muslin wrapped lemon	£13.00

Grill Selection

Homemade 8oz beef burger, cheddar cheese, bacon bits, relish, lettuce and tomato in a toasted brioche bun, with onion rings, slaw and a choice of triple cooked chips or skinny fries	£12.50
Piri piri chicken skewer served with flatbread, salsa salad, skinny fries and homemade slaw	£13.00
King prawn and monkfish skewer marinated in lemon and herbs, served with flatbread, salsa salad, skinny fries and homemade slaw	£17.95
Mushroom, Mediterranean vegetable and red onion skewer marinated in chimichurri sauce, served with flatbread, salsa salad, skinny fries and homemade slaw (vg)	£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 chimichurri sauce or with garlic mushroom cream sauce	
10 oz / 285 grams	£22.50

Sides

Oriental vegetable stir fry with garlic and ginger – New potatoes and shallots, with olive oil and sea salt – Summer greens including mange tout, courgette, broad beans and peas – Skinny Fries – Triple cooked chips – Buttered mash – Onion rings – Salsa salad – Mediterranean vegetable and baby gem salad	£3.25 each
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(v) - Vegetarian (vg) - Vegan



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

Dry rubbed pulled pork flatbread with carrot and coriander chutney	£8.50
Piri Piri chicken wrap with homemade salsa and slaw	£8.50
Beer battered haddock fillet with minted pea puree and tartare sauce in sliced white bread	£8.50
Steak ciabatta – Grilled sirloin steak (pink or well done) with fire roasted red peppers, baby gem lettuce and Chimichurri sauce	£9.50
Halloumi flat bread with hummus and homemade slaw (v) - Replace Halloumi with citrus marinated avocado for a vegan alternative (vg)	£8.50

Desserts

Lemon meringue parfait with basil shortbread and basil crumb (v)	£6.50
Chocolate torte on a cornflake base, raspberry ripple mascarpone, chocolate paint and fresh raspberries (v)	£6.50
Salted caramel and pecan trifle served with brown sugar custard and topped with toffee (v)	£6.50
Nutella bomb American pancakes, chocolate sauce and caramelised banana served with Rossa vanilla ice cream (v)	£5.95
Selection of Rossa ice creams and sorbets served with a waffle cone (v)	

2 scoops £2.75 3 scoops £4.00

Local Cheeses - Cut to approximately 50g portions, served with biscuits, grapes, celery & onion chutney:

Sparkenhoe Red Leicester; Cropwell Bishop Stilton, Vintage Lincolnshire Poacher, Topsy Billy cider washed goats cheese

1 cheese £5.00 2 cheeses £8.50 3 cheeses £12.00 4 cheeses £15.00

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

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)

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.