



# Summer Menu

## Nibbles

Homemade bread and dips (V) (GFA)  
£3.75

Mixed olives – Noccellara green and mixed black olives (VGA)  
£3.50

Chroizo cooked in honey and red wine  
£3.75

## Starters

Homemade soup of the day with warm bread (V) (GFA)  
£5.50

Goats cheese mousse, roasted beetroot, charred baby gem, pickled radish and toasted hazelnuts (V) (GFA)  
£6.50

Pulled pork shoulder terrine, trio of plums and homemade cinnamon brioche (GFA)  
£7.00

Mackerel fillet cured and grilled, cucumber and dill salsa, crispy fried new potatoes and fennel shoots (GFA)  
£7.25

Pearl barley, spinach and pea risotto, chargrilled asparagus and crispy hens’ egg (V) (GFA)  
£6.75

Chargrilled lamb chops flavoured with garlic and mint, Greek salad of feta cheese, baby gem, red onion, cucumber, olives and sun blushed tomato with tzatziki dressing (GFA)  
£10.50

## Sharing Platter to Start

Thai salmon fishcakes with sweet chilli dip, pork terrine with plums, chorizo cooked in honey and smoked paprika, chargrilled asparagus, halloumi fries, olives and warm homemade breads  
£9.50 per person

## Mains

Garlic and cumin roasted aubergine, vegetable tagine, pomegranate cous cous, mint yoghurt and toasted almonds (V) (GFA) (VGA)  
£13.00

Mushroom, thyme and pumpkin seed burger (made with vegan pasta), topped with mozzarella and red onion marmalade. Served in a toasted brioche bun with baby gem lettuce, onion rings, red cabbage slaw and a choice of hand cut chips or skinny fries (V) (GFA) (VGA)  
£12.50

Slow cooked beef brisket in a smoky-sweet rub, mac and cheese arancini, fire roasted red peppers, tomato compote and tempura shallot rings (GFA)  
£14.75

Warm salad of BBQ pork belly, sea salt new potatoes, chargrilled asparagus, broad beans, peas, crisp baby gem lettuce, sticky chorizo, with a honey and smoked paprika dressing (GFA)  
£13.75

Chargrilled monkfish and salmon skewer in a citrus and herb marinade, served with sautéed potatoes and green beans, spring onion salsa and warm Lebanese flatbread (GFA)  
£18.00

Fish & chips – fresh haddock fillet cooked in our own beer batter, hand cut chips, minted mushy pea puree and homemade tartare sauce (GFA)  
£13.50

Homemade 8oz beef burger, cheddar cheese, bacon bits, relish, lettuce and tomato in a toasted brioche bun, served with onion rings, red cabbage slaw and a choice of hand cut chips or skinny fries (GFA)  
£13.25

10oz sirloin steak, beer battered onion rings, grilled field mushroom & roasted tomato, and a choice of hand cut chips or skinny fries (GFA). Served plain or with a choice of - Red wine & Stilton sauce or garlic and herb butter  
£25.00

Seared tuna steak in an oriental glaze, crispy chilli king prawns, egg noodle and vegetable stir fry and toasted sesame seeds  
£18.50

Caribbean style chargrilled Jerk chicken skewer, spicy potato wedges, sautéed vegetables and pineapple salsa (GFA)  
£14.00

## Sides

- Skinny fries • Hand cut chips • Buttered mash • Side salad • Seasonal greens
  - Chargrilled asparagus with black pepper and sea salt • Spicy potato wedges
- (All GFA)  
£3.50

*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

Lunchtime Sandwich or Small Salad

Served Monday – Saturday between 12.00pm and 2.30pm

Sandwiches are served with a choice of hand cut chips, skinny fries or a small soup of the day

Salad toppings are served on our house mixed salad without the bread

Slow cooked beef brisket with baby gem lettuce and sour cream in crisp taco shells
£9.00

Jerk seasoned chicken breast with red cabbage slaw and tzatziki in a Lebanese flatbread
£9.00

Fish – Beer battered haddock fillet, minted pea puree and tartare sauce in a brioche bun
£9.00

Chargrilled sirloin steak, fire roasted red peppers, baby gem lettuce and red onion jam in a toasted ciabatta
£9.50

Halloumi fries, tomato and chilli compote, baby gem lettuce and red cabbage slaw in a Lebanese flatbread (V)
£8.50

All sandwiches are GFA in a toasted granary roll
All salads are GFA

Desserts

Gluten free dessert menu available

Strawberries and Cream: British strawberries in basil syrup, homemade shortbread, Chantilly cream and elderflower sorbet
£6.50

Chocolate and salted caramel tart with Florentine biscuits, cherry compote and toffee pieces
£6.50

Warm plumb and custard sponge cake with cinnamon cream and honey pastry twist
£6.50

Lemon posset with brown sugar meringue, tuile shards and raspberry sorbet
£6.50

Selection of Rossa ice creams and sorbets
2 scoops £3.00 – 3 scoops £4.50

3 Cheeses and biscuits slate – Served with celery, grapes and 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	£3.80
Remy Martin 1738 Accord Cognac	£5.25
Remy Martin VSOP	£4.00
Martell VS	£3.00
Calvados	£5.25

Whisky

Hibiki Suntory Japanese Whisky	£7.25
Benromach Speyside Single Malt	£5.50
Dalwhinnie 15 Year Single Malt	£3.75
Chivas Regal 12 Year	£3.30
Glenmorangie 10 year	£3.50
Ballentines Blended	£2.75
Bushmills Irish Whiskey	£3.25
Jamesons Irish Whiskey	£2.60
Brimstone Texas oak smoked	£8.00
Haig Club	£3.00

Liqueurs

Drambuie	£3.20
Tia Maria	£3.20
Cointreau	£3.20
Amaretto	£3.20
Baileys	£3.50
Gran Marnier	£3.50
Sambuca	£3.00

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 - Field Supplies (Derbyshire)
Delivered fresh daily local producers.
We like to use local sources where possible

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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