

# Winter Menu



## Nibbles

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

## Starters

Homemade sweet potato, carrot and ginger soup, <i>served with warm bread (v)</i>	£5.50
Twice baked Stilton soufflé, <i>caramelised fig, fig puree and chestnut crumble (v)</i>	£6.50
Potted salmon and shrimp, <i>lemon and dill mayonnaise, mixed leaves and toasted granary bread</i>	£6.75
Game bird terrine, <i>char-grilled pear, beetroot and orange chutney and ciabatta croutons</i>	£6.95
Wild mushroom and puff pastry roulade, <i>squash velouté, toasted pumpkin seeds and truffle oil (v)</i>	£6.50
Smoked haddock and quail egg Cullen skink, <i>with crispy leeks and crusty bread</i>	£6.75

## Sharing Platter

Potted salmon and shrimp, game bird terrine, halloumi fries, soup shots, warm bread, dips and olives	£14.25
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## Mains

Turkey escalope stuffed with sausage meat, chestnut and cranberry, <i>wrapped in streaky bacon, served with roast potatoes, pigs in blankets, Brussels sprouts, homemade bread sauce and turkey gravy</i>	£13.50
Hake supreme, <i>crushed new potatoes, Savoy cabbage, with a tarragon butter sauce and crispy bacon bits</i>	£15.95
Lentil, leek and chestnut wellington, <i>served with roast potatoes, caramelised red cabbage, Brussels sprouts and a vegetarian red wine jus (v)</i>	£12.00
Fried halloumi cheese, bulgur wheat and pomegranate salad, <i>char-grilled vegetables, toasted almonds and yoghurt tabini dressing (v)</i>	£12.00
Slow cooked lamb shank, <i>cooked and served in a rich red wine &amp; vegetable sauce with rosemary &amp; garlic mashed potato</i>	£14.00
Pan roasted pork fillet, black pudding and Parma ham roulade, <i>with sautéed Brussels sprouts and pancetta, mixed bean and tomato cassoulet</i>	£15.00
Fish and Chips – <i>Fresh haddock fillet cooked in our own beer batter with triple cooked chips, minted mushy pea puree, homemade tartare sauce and muslin wrapped lemon</i>	£12.50
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
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

## Steaks

*Served with beer battered onion rings, grilled field mushroom, roasted tomato and triple cooked chips or skinny fries. A choice of “cracked black pepper & Brandy cream sauce” or “blue cheese glaze”*

10oz Rib-eye steak (dry aged for 28 days)	£22.00
10oz Sirloin steak (dry aged for 28 days)	£22.00

## Sides

Caramelised red cabbage - Roasted root vegetables - Buttered Brussels sprouts and kale with chestnut crumble - Skinny fries - Triple cooked 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**

Warm Christmas pudding <i>with Martel brandy sauce, spiced tuile and macerated redcurrants</i>	£6.25
Vanilla crème brulee, <i>pecan nut and berry crunch, with homemade shortbread</i>	£6.25
Panettone and croissant bread and butter pudding <i>with Crème Anglaise</i>	£6.25
Steamed chocolate sponge pudding, <i>with chocolate &amp; cointreau sauce and vanilla ice cream</i>	£6.25
Cheese slate – <i>Cave aged Cheddar, Colston Bassett Stilton, Slak ma girdle soft cheese</i>	£7.50
Selection of ice creams and sorbets – <i>please speak to a member of staff for the current flavours</i>	
	1 scoop    £1.25    2 scoops    £2.50    3 scoops    £3.75

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**

<b>BRANDY</b>		<b>PORT</b>		<b>COFFEES</b>	
Hennessy XO	£10.00	Cockburns Ruby Port	£2.60	Americano	£1.95
Janneau VSOP Armagnac	£3.80	Sandeman Late Bottled Vintage Port	£4.15	Tea	£1.50
Remy Martin 1738 Accord Cognac	£5.25	Grahams 10 Year Old Tawny Port	£5.50	Cappuccino	£2.50
Remy Martin VSOP	£3.75			Latte	£2.50
Martell VS	£3.00	<b>LIQUEURS</b>		Espresso	£1.80
<b>WHISKY</b>		Drambuie	£3.00	Double Espresso	£2.50
The Yamazaki Japanese Single Malt	£7.25	Tia Maria	£3.00	Liqueur Coffee	£4.25
Benromach Speyside Single Malt	£5.50	Cointreau	£3.00		
Dalwhinnie 15 Year Single Malt	£3.75	Amaretto	£3.00		
Chivas Regal 12 Year	£3.10	Baileys	£3.50		
Glenmorangie 10 year	£3.25	Gran Marnier	£3.50		
Ballentines Blended	£2.60	Sambuca	£3.00		
Bushmills Irish Whiskey	£2.75				
Jamesons Irish Whiskey	£2.60				

**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** - 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.*