



Winter Menu

Nibbles

Homemade bread and dips (V, GFA)
£3.75

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

Chorizo cooked in honey and red wine
£3.75

Starters

Homemade soup of the day served with warm bread (V, GFA)
£5.75

Sourdough crostini with burnt pear, walnuts and chicory, glazed with gorgonzola cheese and reduced balsamic (V, VGA, GFA)
£6.75

Honey roast ham hock terrine, sweet pickled vegetables, piccalilli dressing, caramelised onion bread (GFA)
£7.25

Smoked mackerel pâté, cream cheese and chives, cucumber ribbons, homemade blinis (GFA)
£6.95

Oriental duck spring rolls with carrot chutney, BBQ hoisin, crispy noodles and toasted sesame
£7.95

Trio of roasted beetroots, burnt orange segments, horseradish mousse, toasted seeds and nuts, orange and beetroot dressing (V, VGA, GFA)
£6.75

Sharing Platter to Start

Oriental duck spring rolls with BBQ hoisin, ham hock terrine and piccalilli dressing, fruit, nut and lentil sausage roll, soup shots, chorizo cooked in honey and red wine, warm breads and olives
£9.00 per person

Mains

Chicken and wild mushroom ballotine topped with chicken liver parfait, sourdough crostini, parmentier potatoes, winter greens, chicken and Madeira sauce (GFA)
£14.50

Chargrilled 8oz venison burger topped with red onion and juniper jam, baby gem lettuce and stilton 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

Pan roast wood pigeon crown, pearl barley and truffle risotto, wild mushroom and leek suet pudding, cavolo nero, Madeira wine sauce
£16.95

Roast belly of pork, anise carrot puree, balsamic glazed carrots, potato and black pudding croquette, port reduction, fennel shoots (GFA)
£15.75

Vegetarian fruit, nut and lentil sausage roll, homemade baked beans, scorched vine tomatoes and hand cuts chips seasoned with rosemary, sea salt and black pepper (V)
£13.25

Wild mushroom arancini, kale and chestnuts, Jerusalem artichoke puree and confit leeks (V, VGA, GFA)
£13.25

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

Holmes butcher 10oz sirloin steak, beer battered onion rings, roasted tomato, watercress and a choice of hand cut chips or skinny fries. Served with Diane sauce or plain (GFA)
£25.00

Salmon supreme, spinach and dill en croute, with sea salt new potatoes, sautéed green beans and a cheddar and leek white sauce
£16.25

Fish of the day – please see specials
£M/P

Sides

• Sea Salt New Potatoes & Green Beans • Buttered Seasonal Greens • Honey Roasted Root Vegetables
Skinny Fries • Hand Cut Chips • Buttered Mash Potatoes
(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

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

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

Bacon, brie and cranberry, in a toasted ciabatta (GFA)
£9.00

Chargrilled sirloin steak with onion jam and gorgonzola cheese in a toasted ciabatta (GFA)
£9.50

Veggie sausages, sage and onion stuffing and cranberry sauce in a toasted ciabatta (V, GFA)
£8.00

Roast pork belly, apple jam, sage and onion stuffing in a toasted brioche bun (GFA)
£9.00

Desserts

Gluten free dessert menu available

Winter spiced crème brûlée with homemade shortbread
£6.50

Fig Bakewell tart, honey and ginger apple puree, stem ginger and ginger crumble
£6.50

Warm sticky toffee pudding with toffee sauce, vanilla ice cream and brandy snap shards
£6.50

Chocolate torte, Italian meringue, orange curd and almond praline
£6.50

Cheese slate – Cheddar, Stilton & Brie with biscuits, celery, red onion jam, grapes
£8.00

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

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 Japenese 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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