



# Spring Menu

## Nibbles

Homemade bread and dips (GFA)  
£3.75

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

## Starters

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

Tomato and thyme tart tatin, polenta chips and red pepper and basil salsa (V)  
£6.50

Char-grilled asparagus, fried duck egg, sourdough crostini, Parma ham, watercress and white truffle oil (available V) (GFA)  
£7.50

Pressed BBQ shin of beef, pork cracker, carrot and ginger pickle, crispy parsley (GFA)  
£8.00

Crab, cucumber and watermelon salad, crab beignet, toasted sweetcorn, rapeseed and herb mayo (GFA)  
£8.50

Pan fried scallops with black pudding, broad beans and peas, pea ketchup and pea shoots (GFA)  
£10.50

## Sharing Platter to Start

Char-grilled asparagus, Parma ham, crab beignets, hasselback chips, garlic and mozzarella ciabatta, mixed olives and aioli  
£9.00 per person

## Mains

Cod supreme served with crushed Jersey Royals and spring onions, buttered asparagus, crispy pancetta and a chive and dill white wine sauce (GFA)  
£17.50

Baked aubergine and courgette parmigiana, heritage tomato and rocket salad, olive and sun blushed tomato dressing, garlic ciabatta topped with mozzarella (V) (GFA)  
£13.00

Pan roasted chicken supreme with lemon and thyme crumb, crispy chicken skin, root vegetable dauphinoise, purple sprouting broccoli, cauliflower puree and chicken white wine jus (GFA)  
£14.00

Pan roasted salmon fillet with a warm cannellini bean, sultana, caper and herb salad, roasted cabbage hearts and hazelnut butter (GFA)  
£15.50

Herb crusted rack of lamb, wild garlic gnocchi, roasted shallots, spinach and peas, with watercress pesto  
£19.50

Pan roasted duck breast (served pink), duck leg pastille, fondant potato, wilted greens, seed granola, cherry and rhubarb sauce (GFA)  
£19.00

Portobello mushroom, hazelnut and garlic kiev's with spring onion and herb bulgar wheat, sautéed asparagus, purple sprouting broccoli and watercress pesto (VG)  
£13.00

Lamb and mint burger, feta cheese, tzatziki, lettuce and tomato in a brioche bun, onion rings, slaw and a choice of hand cut chips or skinny fries (GFA)  
£13.25

Fish & chips – fresh haddock fillet cooked in our own beer batter, hand cut chips, minted mushy pea puree, homemade tartar sauce & muslin wrapped lemon (GFA)  
£13.25

Char-grilled côte de pork steak, hasselback chips, braised leek, sautéed wild mushrooms with a tarragon and parsley cream sauce (GFA)  
£14.00

Tori and Bens' local Longhorn 10oz sirloin steak, beer battered onion rings, grilled field mushroom and roasted tomato, hand cut chips or skinny fries

Served plain or with a choice of: Red wine and stilton sauce - or - Caramelised onion sauce (GFA)  
£24.00

## Sides

Purple sprouting broccoli with watercress pesto · Seasonal greens · Buttered asparagus with sea salt and black pepper  
Skinny fries · Hand cut chips · Buttered mash · Onion rings  
£3.50 (All GFA)

*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    (VG) Vegan    (GFA) Gluten free adaptable

## Sandwich

Served Monday – Saturday between 12.00pm and 2.30pm

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

Chicken Caesar: Chargrilled chicken breast, crispy bacon, baby gem lettuce, parmesan and Caesar dressing in a toasted ciabatta  
£9.00

Prawn Marie Rose with iceberg lettuce and cucumber on brown bread  
£9.00

Heritage tomato, mozzarella and watercress pesto in a toasted ciabatta  
£8.50

Chargrilled sirloin steak (served pink or well done), wild mushrooms and stilton in a toasted ciabatta  
£9.50

Beer battered haddock fillet, minted pea puree and tartare sauce in sliced white bread  
£9.00

All (GFA)

## Desserts

*Gluten free dessert menu available upon request*

Coconut cream tart, toasted coconut, mango, chilli and lime salsa and sable biscuit  
£6.50

Honey panna cotta, rosemary genoise, honeycomb and crystallised rosemary  
£6.50

Chocolate and peanut butter cheesecake, oatmeal granola, candied peanuts and macarons  
£6.50

Brioche pain perdu with lemon Chantilly, roasted peach and toasted pistachios  
£6.50

Selection of Rossa ice creams and sorbets served with a waffle cone  
2 scoops £2.75 – 3 scoops £4.00

3 Cheeses and biscuits slate – Served with celery, grapes and red onion jam  
£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*  
*Beef - Tori and Ben's Longhorn beef, Kings Newton*

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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