



Winter Menu

Nibbles

Homemade bread and dips (V)
£3.50

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

Starters

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

Pan seared scallops with Jerusalem artichoke puree and flavours of apple, maple and pancetta
£9.95

Duck assiette - Smoked breast, crispy salt and pepper skin, pistachio and cranberry duck leg terrine, spiced berry compote and toasted brioche
£8.75

Mini baked Camembert with a garlic and rosemary crumb, pumpkin seed granola, red onion chutney and apricot bread (V)
£7.95

Seared yellow fin tuna in soy, ginger and chilli marinade, Asian slaw, coriander chimichurri and toasted sesame
£7.75

Venison loin carpaccio, beetroot spaghetti, pickled baby onions, parmesan shavings, sherry vinegar and crispy sage
£8.25

Sharing Platter to Start

Duck leg, pistachio and cranberry terrine; Bosworth Ash goats cheese croquettes; Warm chorizo; Cherry tomato and basil compote; Parma ham; Olives and warm homemade bread and dips
£9.00 per person

Mains

All Things Pork: Pan roasted fillet with a mustard and tarragon crust, cider braised belly, crispy crackling, creamed cabbage with bacon, black pudding pomme dauphine and warm apple compote
£15.75

Slow cooked ale glazed ox cheek with a mini oxtail, chestnut mushroom and baby onion puff pastry pie, shallot puree, roasted root vegetables, horseradish mash and beef and ale jus
£16.25

Bosworth Ash Goats Cheese croquettes, squash pie, wilted spinach, roasted beetroot, beetroot reduction, toasted seeds and nuts (V)
£12.95

Seafood Gratin - Smoked haddock, scallops, crayfish tails and parsley leek white sauce, topped with toasted sourdough and Welsh rarebit, served with buttered broccoli
£17.75

Mexican bean chilli served in a crisp tortilla shell, spicy rice, Monterey Jack cheese, coriander and lime iceberg wedge, guacamole and sour cream (V)
£12.95

Chicken, spinach and pancetta ballotine, wild mushroom risotto, chive mascarpone, Parmesan tuille and crispy leeks
£13.50

Pan fried seabass fillet, warm chorizo, cherry tomato and basil compote, giant cous cous and fire roasted Romano red pepper
£15.75

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
£12.95

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

Slow cooked lamb shank with garlic and rosemary parmentier potatoes, roasted carrot puree, curly kale, caramelised pearl onions, parsnip crisps and lamb jus
£15.50

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

Choice of - Plain/Red wine and Stilton sauce/Caramelised onion sauce
£23.00

Sides

Sauteed kale and broccoli · Honey roasted root vegetables · Skinny fries · Hand cut chips · Buttered mash · Onion rings
£3.50

(V) - Vegetarian

Sandwich and Side

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

Pork belly, apple jam and gravy in toasted ciabatta
£9.00

Chicken BLT – chicken, bacon, lettuce and tomato in toasted ciabatta bun
£9.00

Char-grilled Sirloin steak (pink or well done), red onion jam, Stilton cheese and baby gem lettuce in toasted ciabatta
£9.50

Warm goats' cheese, spinach and red onion marmalade in toasted ciabatta (V)
£8.50

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

Desserts

Sticky toffee Crème Brûlée with homemade shortbread
£6.50

Milk and caramel cake with hot chocolate and mini cookies
£6.50

Rhubarb and ginger Bakewell tart with stem ginger compote and toasted almonds
£6.50

Warm bread and butter pudding with spiced fruits and crème anglaise
£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
£7.95

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
Dow's 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	£2.25
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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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.