



Spring Menu

Nibbles

Homemade bread and dips (V, GFA)
£3.75

Mixed olives – Nocellara green and mixed black olives (VGA)
£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

Griddled asparagus, pan fried salami, spring onion and hazelnut pesto, parmesan shavings (GFA)
£7.95

Pan fried red mullet fillets, squid and chorizo cassoulet, garlic crisps (GFA)
£8.95

Goats cheese bon bons, apple crisps, candied walnuts, roasted beetroot, beetroot dressing (V)
£6.95

Sweet and sour baked aubergine, carrot and cumin slaw, hummus, macerated sultanas (V, VGA, GFA)
£6.75

Sharing Platter to Start

Goats cheese bon bons, griddled asparagus, Parma Ham and Salami,
Chorizo cooked in honey and red wine, warm breads and olives
£9.00 per person

Mains

Pan roasted chicken supreme, Colston Bassett pomme puree, mini spinach and leek puff pastry pie,
chantenay carrots and chicken, white wine and thyme sauce
£15.25

Pan fried fillet of stone bass with crab pappardelle, tomato, olive and caper concasse and fresh watercress
£18.25

Duo of lamb: Roasted rump and slow cooked shoulder, champ potato cakes, leeks, crispy kale and lamb jus (GFA)
£19.50

Savoy cabbage stuffed with squash ratatouille, served with honey, garlic and rosemary hasselback carrot,
roasted onion, crispy potato spaghetti and a red wine sauce (V, VGA, GFA)
£13.25

Cantonese pork loin steak, sticky flaked spare rib, crunchy vegetable chow mein and oriental mushroom broth
£15.95

Holmes butcher 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 peppercorn sauce (GFA)
£25.00

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

Chargrilled 8oz beef burger, crispy bacon, mature cheddar, burger relish and baby gem lettuce in a toasted brioche bun,
with onion rings, red cabbage slaw and a choice of hand cut chips or skinny fries (GFA)
£13.50

Chickpea, red lentil and vegetable curry, mushroom and cashew nut biriyani and crispy onion pakora (V, VGA, GFA)
£13.25

Chargrilled 8oz gammon steak, caramelised pineapple, 2 fried eggs, garden peas, hand cut chips (GFA)
£13.50

Sides

• Chantenay carrots in honey and thyme • Sautéed seasonal greens • Skinny fries • Hand cut chips • Buttered mash potatoes
(All GFA)
£3.50

• Asparagus with spring onion and hazelnut pesto (GFA)
£4.50

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

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

Chargrilled chicken BLT in a toasted ciabatta (GFA)
£9.00

Chargrilled sirloin steak, Stilton cheese, red onion jam and baby gem lettuce in toasted ciabatta (GFA)
£9.50

Grilled mushrooms, goats cheese, red onion jam and lettuce in a toasted ciabatta (V, GFA)
£8.50

Desserts

Gluten free dessert menu available

Chocolate pave with mascarpone, chocolate tuile, candied cashew nuts and chocolate soil (V)
£6.50

Warm individual apple pie, ginger cake crème Anglais and vanilla ice cream (V)
£6.50

Lemon and fennel seed posset, honey cake, charred orange and fennel seed biscotti (V)
£6.50

Pina Colada: Roasted pineapple, caramel, raisin and rum puree, spiced pickled pineapple, coconut macarons and toasted coconut (V)
£6.50

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

Cheese & Biscuit slate – Served with celery, grapes & 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	£4.00
Remy Martin 1738 Accord Cognac	£5.45
Remy Martin VSOP	£4.20
Martell VS	£3.20
Calvados	£5.45

Whisky

Hibiki Suntory Japanese Whisky	£7.25
Benromach Speyside Single Malt	£5.50
Dalwhinnie 15 Year Single Malt	£4.00
Chivas Regal 12 Year	£3.50
Glenmorangie 10 year	£3.70
Ballentines Blended	£2.95
Bushmills Irish Whiskey	£3.45
Jamesons Irish Whiskey	£2.80
Brimstone Texas oak smoked	£8.00
Haig Club	£3.20

Liqueurs

Drambuie	£3.40
Tia Maria	£3.40
Cointreau	£3.50
Amaretto	£3.50
Baileys	£3.70
Gran Marnier	£3.70
Sambuca	£3.20

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 - Zest Food Service (Derby)
Delivered fresh daily local producers.
We like to use local sources where possible

Bread - Made on site or Zest Food Service
Cheese - Selected cheeses from England and Europe

Ice Cream - Rossa Ice Cream (Leicestershire)

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