



Summer Menu

Starters

Homemade soup of the day with warm bread (V)

£5.75

Goats cheese bon bons, roasted beetroot, rocket, pine nuts & reduced balsamic (V)

£6.25

Caesar salad - Chicken, smoked bacon, egg, anchovy fillets, Parmesan shavings, croutons on cos lettuce with Caesar dressing (GFA)

Starter £6.50 / *Main* £13.25

Curried haddock and dill fishcakes, Thai slaw & sweet chilli dressing

£7.00

Tapas platter – Serrano ham, Manchego cheese, chorizo in honey and red wine, olives, ciabatta, herb oil (GFA)

£8.50

Mains

Fish of the day

£M/P

Pan roasted chicken breast cooked in garlic and sage, parsnip puree, sauteed new potatoes, spinach and leeks with a chicken & white wine jus (GFA)

£14.50

Beef and ale pie served in a dish with puff pastry top, hand cut chips, sauteed greens with beef gravy

£12.50

Slow cooked belly of pork, potato and thyme terrine, honey glazed carrots, red wine jus (GFA)

£15.95

Cumin and garlic roasted aubergine, citrus avacado, Moroccan style chickpeas, bulgar wheat and almonds

(V GFA VGA)

£13.25

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

£13.50

Royal Oak Burger - Char-grilled beef burger, crispy bacon, mature cheddar, burger relish and baby gem lettuce in a toasted brioche bun. Served with onion rings, red cabbage slaw and a choice of hand cut chips or skinny fries (GFA)

£13.50

Char-grilled lamb koftas, Greek salad, tzatziki, skinny fries (GFA)

£13.50

Holmes butcher 10oz sirloin steak, beer battered onion rings, grilled field mushroom & roasted tomato, choice of hand cut chips or skinny fries, served plain or with a choice of red wine & Stilton sauce or peppercorn sauce (GFA)

£25.00

Sides

Skinny fries £3.50 Hand cut chips £3.50 Onion rings £3.50

Rocket salad with sun blushed tomatoes, Parmesan, herb oil £4
(All GFA)

(V) Vegetarian

(VGA) Vegan Adaptable

(GFA) Gluten Free Adaptable

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.

Lunchtime Sandwich

Served Tuesday – Saturday between 12.00pm and 2.00pm
Sandwiches are served with a choice of hand cut chips or skinny fries

- 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
- Char-grilled chicken, bacon, lettuce, tomato & mayonnaise in a toasted ciabatta (GFA)
£9.00
- Char-grilled sirloin steak, Stilton cheese, red onion jam and baby gem lettuce in toasted ciabatta (GFA)
£9.50

Desserts

- Peanut butter cheesecake, salted caramel popcorn & chocolate ice cream £6.50
- Chocolate brownie, chocolate sauce, vanilla ice cream £6.50
- Lemon posset, raspberry coulis, tuile biscuit (GFA) £6.50
- Sticky toffee pudding with toffee sauce and vanilla ice cream £6.50
- Selection of Rossa ice creams and sorbets (V) (GFA)
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!

After Dinner Drinks

£4.95 - 50ml glass or £26.00 - 375ml bottle

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 Japenese 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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