

July Early Bird Lunch

Intro & Main £18.5

Available Tue - Thu for bookings 11.45 am - 12.30 pm

Small Plates

Chefs Homemade Bread | Virgin Rapeseed Oil | Balsamic Vinegar | Flavoured Butter

Garlic bread with or without Cheese

Spiced Whitebait & Romesco Mayo

Crispy Cauliflower & Teriyaki Sauce

Marinated Olives

Tempura Prawns & Coriander Yoghurt

£3.5 Supp

Honey Glazed Baby Chorizos

Salt & Vinegar Chipirones & Aioli

£2.5 Supp

Padron Peppers & Sriracha Mayo

Main Courses

Sea Trout Supreme

Roasted New Potatoes | Red Pimento & Marinated Olives | Cavolo Nero | Red Pepper Pistou *gf*

English Lamb Cutlet (£5 Supp)

Crispy Breast | Glazed Hispi | Hazelnut Bignon Potato | Shallot Marmalade | Jus *gf*

Caramelised Onion & Cheddar Gnocchi

Wild Mushrooms | Leeks | Beurre Rouge *gf*

Roasted Farmed Chicken Breast

Potato Terrine | Brassicas & Peas | Thyme & Sherry Jus *gf*

Roasted Celeriac

Stilton Bon Bon | Tender stem | Smoked Mozzarella | Walnuts | Apple Compote *gf without Bon Bon*

Free Range Pork Fillet

Bone Marrow Mash | King Oyster Mushroom | Bacon & Leeks | Sauce Robert *gf*

Haddock Fillet

Cauliflower Cheese Cous Cous | Crispy Cauliflower | Herb Crumb | Greens | Cream Mustard Sauce

Main courses are not served with Sides or Extras please choose from the Sides & Extras Menu.

gf Denotes Gluten free.

We will be happy to advise on dietary requirements especially all the major food intolerances.

All supplements are for the entire dish.

10% discretionary service charge may be added to the final bill.

Grill

All Steaks are Dry Aged for a minimum of 28 days

All meat is supplied from our Butcher Joseph Morris where local farms around the Leicestershire & Northamptonshire area are supported.

8oz Single Muscle Rump	(£6 Supp)
10oz Ribeye Steak	(£10 Supp)
10oz Sirloin Steak	(£10 Supp)
8oz Fillet Steak Centre Cut	(£12.5 Supp)
16oz T Bone Steak	(£12.5 Supp)

Choose your accompaniment type below to accompany your steak.

Classic - Triple Cooked Chips | Dressed Leaves | Mushroom & Sundried Tomato Gratin

Contemporary - Truffle Potato Hash Browns | Roscoff Bone Marrow Onion | Griddled Gem Lettuce

Sauces £3

Pepper | Stilton | Mushroom | Béarnaise | Chimichurri | Bone Marrow & Garlic Butter

Why not upgrade your experience to include an extra from the Sides & Extras below

Upgrading Chips to Sweet Potato or Truffle Fries will incur a supplementary Charge.

Sides & Extras

Maple & Thyme Glazed Carrots	£4.5	Triple Cooked Hand Cut Chips	£4.5
Garlic & Almond Green Beans	£4.5	Head On Garlic King Prawns	£9.5
Cauliflower Cheese Gratin	£4.5	12 Hour Beef Brisket & Crispy Onions	£7.5
Dauphinoise Potatoes	£4.5	Seared King Scallops & Spinach	£10
Skinny Fries	£4.5	House Salad	£4.5
Truffle & Parmesan Fries	£5.5	Rocket, Parmesan & Balsamic Salad	£4.5
Sweet Potato Fries	£5	Sun blushed Tomato, Pine Nut & Olive Salad	£4.5

Desserts

Add a Dessert or Cheese from £9

Please ask to see the menu