

September Lunch Menu

Available Tue 2nd Sep - Sat 27th Sep

2 course £22.5 3 course £30

Intros

Chefs Homemade Bread | Virgin Rapeseed Oil | Balsamic Vinegar | Flavoured Butter £3.5

Garlic bread	£3.5	Spiced Whitebait & Romesco	£5.5
Garlic Bread & Cheese	£4	Tempura Prawns & Coriander Yoghurt	£6.5
Marinated Olives	£4	Honey Glazed Baby Chorizos	£5.5
Salt & Vinegar Chiporones & Aioli	£6.5	Padron Peppers & Sriracha Mayo	£5.5
Head On Garlic & Herb King Prawns	£7.5	Crispy Cauliflower & Teriyaki Sauce	£5.5

Starters

Celeriac & Cheddar Soup

Truffle Butter | Onion Scone *gf with GF Bread*

Ham Croquette

Marmite Potato Puree | Cauliflower Nibs | Sugar Snaps | Honey Mustard Emulsion

Nicoise Salad

Smoked Salmon | Green Beans | Crispy Tortilla | Soft Boiled Egg *gf without Tortilla*

Crispy Potato Terrine

Juniper Berry Beetroot Jam | Gorgonzola Mousse | Pickled Blueberries *gf*

Chinese Lamb Pancake

Asian Slaw | Garlic & Coriander Pak Choi | Chilli Pineapple

Spring Onion Custard

Heirloom Tomatoes | Griddled Gem | Burnt Onion | Nigella Seeds | Salsa Roja *gf*

Seared King Scallops (£4 Supp)

Black Tiger Prawn | Pink Grapefruit | Cucumber | Elderflower Jelly | Jalapeno *gf*

Main Courses

Free Range Smoked Bacon Loin

Mollet Egg | Pineapple Salsa | Pomme Frites | Goats Cheese & Oregano Sauce *gf*

English Lamb Rump (£7 Supp)

Minted Pink Fir | Braised Shoulder | Crispy Onion | Yoghurt Curd | BBQ Courgette | Rosemary Jus *gf*

Sea Trout Fillet

Chorizo | Fennel | Squash & Chickpea Pangrattato | Pesto | Squash Aioli *gf without Pangrattato*

Roasted Cauliflower

Leeks | Miso Aubergine | Pomme Puree | Almond Crumble | Amaretto Sauce *gf*

Pan Fried Hake

Haricot Beans | Passata | Spinach | Samphire Fritter | Salmoriglio *gf*

Wild Mushroom Risotto

Griddled King Oyster Mushroom | Crispy Sage | Miso & Soy Reduction *gf without Miso & Soy Reduction*

Farmed Chicken Breast

Celeriac | Crispy Potato | Prunes | Tender stem | Thyme Jus *gf*

Main courses are not served with Sides or Extras

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.

12oz Lamb Barnsley Chop	(£7 Supp)
10oz Ribeye Steak	(£9 Supp)
10oz Sirloin Steak	(£9 Supp)
8oz Fillet Steak Centre Cut	(£12 Supp)
16oz T Bone Steak	(£12 Supp)

Choose your accompaniment type below as Steaks are not served with Vegetables & Potatoes.

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

Contemporary - Truffle Potato Hash Brown | Roscoff Bone Marrow Onion | Griddled Gem Lettuce *gf*

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

Seared King Scallops & Spinach	£7.5	Salt & Vinegar Chiporones & Aioli	£6.5
Head On Garlic Prawns	£7.5	12 Hour Braised Beef Brisket & Crispy Onions	£6.5
Skinny Fries	£4.5	Vegetables & Potatoes	£4.5
Triple Cooked Hand Cut Chips	£4.5	House Salad	£4.5
Sweet Potato Fries	£5	Rocket, Parmesan & Balsamic Salad	£4.5
Truffle & Parmesan Fries	£6	Sun blushed Tomato, Pine Nut & Olive Salad	£4.5

Desserts

Assiette (£4 Supp)

Banoffee Pie | Strawberry Sable | Rum & Raisin Chocolate Torte

Banoffee Pie

Caramelised Banana | Salted Caramel | Toffee Popcorn | Chocolate Shavings | Crème Fraiche Sorbet

Cherry Baked Alaska

Cherry Parfait | Cherry Compote | Tonka Bean Sponge | Mint Chantilly *gf*

Raspberry & Prosecco Trifle

Frangipane | Almond Custard | Raspberry Sorbet *gf*

Strawberry Sable

Toasted White Chocolate | Meringue | Basil Marshmallow | Mascarpone Ice Cream

Rum & Raisin Chocolate Torte

Feulletine | Coffee Cremeaux | Vanilla & Bourbon Whisky Ice Cream *gf*

Ossau Iraty Sheeps Cheese

Pear | Pink Pepper Mousse | Hazelnuts | Cracker

Ice Cream Sundae

Ice-cream Flavours of the Day | Chantilly Cream | Sauce *gf*

Affogato

Espresso | Vanilla Ice Cream *gf*

Cheese Selection

3 cheeses (£3.5 Supp) 5 Cheeses (£6 Supp)

All served with Oatcakes, Crackers, Fruit Chutney, Celery & Grapes

Vintage Cheddar | British Brie | Long Clawson Stilton | Comté
Roquefort | Barbers Aged Red Leicester | Summerset Goats | Aged Gouda

Extra Cheese as a 4th Course

£10 for 3 £15 for 5 £20 for 7

Chocolate Brandy Truffles £5 Rum & Raisin Truffles £5

Petit Fours Small £5 Large £10

Coffees

£8 with Alcohol £5 Without Alcohol

Served with Fresh Cream

Millionaires Mocha

Salted Caramel Vodka, Chocolate Syrup, Espresso

Gingerbread Latte

Spiced Rum, Gingerbread Syrup, Espresso

After Eight Hot Chocolate

Crème de Menthe, Mint Syrup, Cocoa

Sticky Toffee Latte

Salted Caramel Baileys, Toffee Syrup, Espresso

Other Coffees & Teas From £3

Alcoholic Floater Coffees From £7.5

Black Forest Mocha

Cherry Liqueur, Chocolate Syrup, Cocoa, Espresso