

# September Dinner Menu

Available Tue 2<sup>nd</sup> Sep - Sat 27<sup>th</sup> Sep

2 course £30 3 course £38.5

## 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*

### Wild Mushroom Risotto

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

### Ham Croquette

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

### Aromatic Lamb Tortilla

Salsa Roja | Spring Onion Custard | Pineapple | Gem Lettuce *gf*

### Gorgonzola Mousse

Spelt Flat Bread | Juniper Spiced Beetroot Jam | Toasted Pine Kernel's | Roasted Squash Alioli *gf without Flat Bread*

### Teriyaki Cured Salmon

Asian Slaw | Kombu Tofu Sesame Toast | Pak Choi | Garlic & Coriander Dressing

### Seared King Scallops (£4 Supp)

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

# Main Courses

## Free Range Pork Fillet

Celeriac | Smoked Bacon Loin | Prunes | Tender stem | Thyme Jus *gf*

## English Lamb Rump (£7 Supp)

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

## Sea Trout Fillet

Garlic Tiger Prawn | Saffron Potato | Piperade | Sauce Bouillabaisse *gf*

## Squash & Chickpea Pie

French Beans | Triple cooked Chips | Goats Cheese & Oregano Sauce *gf*

## Pan Fried Hake

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

## Roasted Cauliflower

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

## Farmed Chicken Breast

Potato Terrine | Beetroot | Gorgonzola | Pickled Blueberry | Chive Beurre Blanc *gf*

**All the above main courses are served with Fresh Vegetables & Potatoes**

**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 King Prawns	£7.5	12 Hour Braised Beef Brisket & Crispy Onions	£6.5
Skinny Fries	£4.5	Extra 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 Souffle

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 4<sup>th</sup> 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

## After Eight Hot Chocolate

Crème de Menthe, Mint Syrup, Cocoa

## Other Coffees & Teas From £3

Alcoholic Floater Coffees From £7.5

## Gingerbread Latte

Spiced Rum, Gingerbread Syrup, Espresso

## Sticky Toffee Latte

Salted Caramel Baileys, Toffee Syrup, Espresso

## Black Forest Mocha

Cherry Liqueur, Chocolate Syrup, Cocoa, Espresso