



At Lunchtime

Starters

Today's homemade soup	£6.25
Pork, green peppercorn, parsley & serrano ham terrine, tomato chutney, winter vegetable slaw, toasted sourdough	£7.95
Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast	£7.75
Leicestershire black pudding, caramelized onions, confit apple, poached egg, grain mustard vinaigrette	£7.95
Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing with chicken or roasted cauliflower & tofu	£7.95/£11.95
Cumin roasted carrot & chickpea salad, beetroot houmous, omega seeds, blood orange & ginger dressing...	£7.50/11.50
Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise	£9.25
Roasted Delica pumpkin, grilled goats cheese, quinoa, dukkah, pomegranate dressing	£7.95

To Share

Hot garlic ciabatta, roasted red pepper & tomato dip	£5.50
Marinated olives, Padron peppers, beetroot houmous, coconut tzatziki & warm flat bread	£13.50
Cured meats – pork, parsley & green peppercorn terrine, Padron peppers, Serrano ham, chorizo, mustard glazed chipolatas, marinated artichokes, cornichons & breads	£17.95
Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta.....	£13.50

Sandwiches & Wraps – served with a choice of soup, salad, or home-cut chips

Beetroot houmous, avocado, grilled courgettes & peppers, baby spinach, vegan pesto, dukkah - granary	£8.75
Brie, crispy bacon, rocket & tomato chutney - granary	£8.95
Breaded haddock goujons, crushed minted peas, tartare sauce - soft wrap.....	£8.95
Smoked salmon, black pepper, cucumber & chive cream cheese - granary	£9.25
Steak, mustard mayonnaise, roasted onions, tomato, rocket - ciabatta.....	£9.50

Main Courses

Spinach, avocado, poached eggs, hollandaise sauce, sourdough toast.....	£9.95
Bubble & squeak & poached eggs with griddled ham or smoked salmon or charred tenderstem broccoli	£11.95
Sauteed wild mushrooms, butternut squash & sage, rocket & parmesan, sourdough toast	£9.95
Fish & chips – home battered fillet of today's fresh fish with home cut chips & crushed minted peas	£15.25
Pan fried fillet of sea bass, lemon & spring onion potato cake, grilled courgettes, tomato & caper dressing	£17.50
French fish stew, red mullet, haddock, seabass, calamari, mussels, king prawn, saffron potatoes, garlic croutes	£17.95
Vegan lentil, quinoa & bean chilli, guacamole, coconut tzatziki, cherry tomatoes, red onion salad, warm flat bread.	£14.95
Garlic & thyme sautéed king oyster mushrooms, charred tenderstem broccoli, potato gratin, grated parmesan	£14.95
Breaded chicken schnitzel, wild mushrooms, gratin potatoes, French beans, garlic butter, sherry vinegar jus	£15.95
Pan fried calves' liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus	£18.95
Conisbee free range Cumberland sausages, Colcannon mash, crispy shallots, onion gravy	£13.95
Slow braised duck leg, sautéed potato gnocchi, pearl onions, honey roasted carrots, hispi cabbage	£16.95

Burgers & Steaks

Gourmet burger with smoked streaky bacon, smoked cheddar, burger sauce or pea & mint falafel burger, grilled halloumi, piquillo peppers, tzatziki - <i>both served with home cut chips & apple coleslaw</i>	£15.25
21-day aged West Country steak served with home cut chips, slow roasted tomatoes, onion rings & your choice of bearnaise sauce, garlic & herb butter or green peppercorn sauce	
10oz rib-eye steak / 7oz fillet steak.....	£26.95 / £29.50

Sides £4.25 - Colcannon mash - Home cut chips - Potato gratin - French beans and broccoli
Rocket & parmesan salad - Mixed salad - Padron peppers