



Starters

Soup of the Day

Petit pain

£3.95

Fricassée of Wild Mushrooms (v)

White wine

Tomato and chervil

£6.25

A Light Salad (v) (g)

Poached pear, blue vein cheese

Shelled walnuts

Vinaigrette dressing

£5.75

Linguine Pasta

Lemon infused prawns

Chilli & double cream

£8.75

Rillette of Duck

Grapefruit salad

Toasted Ciabatta

£6.95

Chicken Liver Parfait

Chutney

Parsley fettunta

£6.95

Salmon Gravavlax

Pickles

Oat cake

£6.25

Bousson of Crevettes

cooked in a garlic, lemon & parsley butter

Crusty artisan bread

£8.75

A Trio of Melon Pearls (v) (g)

Light Galliano syrup

Citrus sorbet

£5.65



Mains

Breaded French Trimmed Pork Cutlet

Fried ducks egg
Anchovies, capers
Green beans
Fondant potatoes
£11.95

Medallions of Beef Fillet (g)

Sauce Voronoff
Saute potatoes
£19.75

Calves Liver (g)

Pak choi
Mashed potato
Shallot gravy
£14.95

Whole Baked Seabass (g)

Fennel and potatoes
Roasted with lemon & thyme
£15.95

Seared Tuna Niçoise (g)

Potatoes, beans, tomato
Soft boiled egg
£15.95

Entrecote of Beef (g)

Watercress, fondant tomato
Flat cap mushroom
Blue cheese butter
Thick cut chips
£17.95

Loin of Spring Lamb

Mini lamb faggot
Jus reduction
Seasonal market greens
Fondant potato
£19.75

Breast of Corn Fed Chicken Caponata

Courgettes, celery, aubergine
Basil, tomatoes & toasted pine nuts
£14.95

Puff Pastry Mushroom & Brie Pithivier (v)

Vegetable veloutee
Panache of seasonal vegetables
£9.95

Beetroot Risotto (v)

Feta, dill & olives
£12.25



Desserts

Sticky Ginger Pudding
Caramel sauce
£5.95

Mixed Berry Pavlova
Chantilly cream
£5.95

Chocolate, Chilli & Almond Tart
£5.95

Banoffee Parfait
Tuile biscuit
£5.95

Crème Brûlée
Essence of orange blossom
£5.95

Salted Caramel & Hazlenut Cheesecake
£5.95

Leicestershire Creamery
Sparkenhoe, Melton Stilton, Bosworth Battlefield Blue
Water biscuit selection
Celery & chutney
£7.95

Hot Drinks

Americano	£2.60
Café Latte	£2.80
Cappuccino	£2.80
Hot Chocolate	£2.80
Macchiato	£2.10
Espresso	£1.90
Selection of Loose Teas	£2.10