



Dinner Menu

Artisan Bread Board Intro (for 2) – Selection of Homemade Breads, Olives, Sundried Tomatoes – £5.50

STARTERS

- Pan Fried Mackerel** – Textures of Horseradish, Cucumber Puree, Sauce Vierge – £7.50
Chicken Caesar Salad Croquettes – Caesar Dressing, Spinach, Parmesan, Anchovy – £6.95
Pea & Ham Soup – Pea Soup, Honey Glazed Gammon, Crispy Hens Egg – £7.50
Risotto of the Day – Available as a Starter or Main Course (v) (g) – £6.50 (S) £12.00 (M)
Trio of Pork Fritters – Piccalilli, Apple Sauce, Crispy Bacon, Crackling – £8.50
Butternut Squash Ravioli – Gorgonzola, Beurre Noisette, Toasted Almonds (v) – £7.25

MAINS

- Chicken Supreme** – Truffled Sausage, Potato & Leek Puree, Roasted Vegetables & Spinach – £16.00
Trio of Lamb – Rump, Lamb Belly Fritter, Mini Shepherd's Pie, Asparagus, Broad Beans, Wild Garlic Risotto – £18.50
Slow Braised Blade of Beef – Oxtail Ravioli, Truffled Mash Potato, Roast Cauliflower Puree, Baby Carrots, Red Wine Jus – £16.50
Pan Seared Salmon – English Peas, Chorizo, Watercress Sauce, Chargrilled Potatoes – £16.75
Crispy Pork Belly – Black Pudding, Celeriac Remoulade, Apple Puree, Cider Sauce – £16.00
Parmesan Crusted Venison Loin – Butternut Squash, Shallot, Boulangère Potato, Pan Jus – £17.95
Chestnut & Vegetable Wellington – Herb Mash & Buttered Kale, Vegetable Jus (v) – £15.50
Roasted Cod Loin – Spaghetti, Wild Garlic Pesto, Crispy Pancetta, Pangrattato – £17.50
10oz Ribeye Steak (g) – £21.00 / **Entrecote Minute Steak** (g) – £16.50
Flat Mushroom, Roasted Cherry Vine Tomato, Asparagus, Crispy Prosciutto, Thick Cut Chips

SIDE ORDERS: Thick Cut Chips £2.95, Sweet Potato Chips £3.50, Green Vegetables £2.50, Buttered New Potatoes £2.50

DESSERTS

- Two Scoops of Taywells Ice Cream** (v) (g) – £5.95
Passion Fruit Tart – Lemon Curd Sauce, Hazel Nut Praline (v) – £7.00
Rhubarb Semifreddo – Pistachio Sponge & Cream, Vanilla Chantilly, Crystallised Puff Pastry – £7.50
Coffee Panna Cotta – Caramel Fudge, Meringue & Coffee Cake, Coffee Ice Cream, Burnt Orange Segments – £6.95
Textures of Chocolate – Chocolate Ganache, Chocolate Fondant, White Chocolate Ice Cream, Chocolate Chantilly – £7.50
Cheese Selection of the Day – Artisan Biscuits, Celery, Chutney, Grapes & Butter (v) (g) – 3 for £8.00 or 5 for £11.50
Attic Lemon Meringue Pie – Pine Nuts, Meringue Shards, Lemon Sorbet (v) – £7.50

(v) Suitable for vegetarians (g) Gluten free available All products may contain traces of nuts



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