

Taster menus

*The tasting menus are only available if all guests dine from the same menu.
Vegetarian & pescetarian taster menus are available on request*

7 course taster menu £35pp

Tasting wine £25pp

A 2½ hour sitting is recommended to enjoy the 7 course taster menu. Please request on booking.

Glass of Prosecco to start

Seasonal vegetable soup, pearl barley, crème fraiche & herbs

Cotts wold white chicken, smoked ham hock & mango, focaccia, pickled vegetable

Ondarre, Rioja Blanco 'Rivallana', Spain

Soused mackerel, fennel & cucumber, pomegranate & grapefruit vinaigrette

Faultline, Sauvignon Blanc, New Zealand

Lemon & basil sorbet

A duo of Leicestershire lamb, minted royal potatoes, olive puree, tomato & basil jus

Carmen, Pinot Noir, Chile

Iced lemon curd parfait, rhubarb sorbet, lime gel, meringue

Quady Winery, Elysium Black Muscat, California

Coffee & homemade petit fours

DIGESTIFS

2012 Quady Winey Elysium Black Muscat 50ml **£3.95**

2008 Castelnau de Suduiraut, Sauternes 50ml **£5.50**

Barros ruby port 50ml **£3.85**

Barros Colheita port 50ml **£5.20**

H by Hine Cognac VSOP **£4.20**

Hennessy Fine de Cognac **£4.55**

Baron de Sigognac Armagnac VSOP **£3.80**

DESSERT COCKTAILS

Espresso martini **£6.95**

Dark chocolate & Turkish delight martini **£7.50**

Black forest gateaux **£7.95**

Liqueur Coffees **£5.95**

Some of our food may contain traces of nuts.

Game dishes may contain lead shot

Subject to seasonal availability

We liaise closely with our local food suppliers to ensure our ingredients do not include genetically modified Maize or Soya. For those with special dietary requirements or allergies who may wish to know certain

Ingredients, please ask a member of staff who will be happy to assist.

All prices are inclusive of VAT @20%

A discretionary 10% service charge will be added for tables of 8 and above