

A la carte menu Available at Lunch & Dinner

2 courses £27.50 3 courses £29.95

Chef patron Phillip Sharpe and his team have designed this menu using Leicestershire's finest, locally sourced seasonal ingredients.

To start

(v) Seasonal vegetable soup, pearl barley, crème fraiche & herbs

Cotts wold white chicken, smoked ham hock & mango terrine, focaccia, pickled vegetable
Seared king scallops, curried cauliflower, caper berries, raisins, pea shoots (£3.00 supplement)

Soused mackerel, fennel & cucumber, pomegranate & grapefruit vinaigrette, granary crisp

(v) Goats cheese & basil twice baked soufflé, onion puree, candy beetroot & pine nuts

Asparagus, pea & spring onion risotto, herbed mascarpone, parmesan crisp

To continue

Seared soy scented sea bream & king prawn, sesame roasted greens, shellfish essence

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

Slow roasted blade of beef, char grilled fillet, dauphinoise, wild mushrooms & shallots jus
(£5.00 supplement)

Slow roasted pork belly, black pudding fritter, rhubarb & ginger, tarragon jus

(v) Beetroot, carrot & red onion tarte tatin, grilled halloumi, mustard mash, herb veloute

(v) Thai spiced seasonal vegetables, tandoori paneer, pilaf rice, sweet chilli and lentil cream

(v) Vegetarian inspiration, an off the cuff creation of flavours & textures

To finish

Dark chocolate fondant, berry compote, chocolate soil, white chocolate sorbet *(12 minutes cooking time)*

Spiced pineapple tarte tatin, coconut sorbet, rum custard *(15 minutes cooking time)*

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

Salted caramel panna cotta, caramelised banana, dark chocolate sorbet, peanut praline

Strawberry & elderflower crème brulee, strawberry & mascarpone sorbet, almond crisp

An assiette of desserts

(£3.50 supplement for 1 person, £5.50 supplement for 2 people to share)(12 minutes cooking time)

A selection of homemade ice creams & sorbet

A selection of local cheese, celery, grapes and crackers

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