

# Lunch menu

Served from 12 noon -3pm

2 courses £19.95

3 courses £24.95

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

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

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

(v) Grilled goats cheese with slow roasted tomato, beetroot & shallot tart, roquette, balsamic & basil

## *To continue*

Seared soy scented sea bream, sauté potatoes, sesame roasted greens, shellfish essence

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

Slow roasted blade of beef, spinach, dauphinoise, wild mushrooms & shallots jus

Leicestershire pork belly, mustard mash, rhubarb & ginger, tarragon jus

(v) Thai spiced seasonal vegetables, tandoori paneer, piliaf rice, sweet chilli & lentil cream

## *To finish*

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

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

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

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