

August Early Bird Lunch

Intro & Main £18.5

Available Tue - Thu for bookings 11.45 am - 12.30 pm

Small Plates

Chefs Homemade Bread | Virgin Rapeseed Oil | Balsamic Vinegar | Flavoured Butter

Garlic bread with or without Cheese		Spiced Whitebait & Romesco Mayo
Crispy Cauliflower & Teriyaki Sauce		Marinated Olives
Tempura Prawns & Coriander Yoghurt	£3.5 Supp	Honey Glazed Baby Chorizos
Salt & Vinegar Chipirones & Aioli	£2.5 Supp	Padron Peppers & Sriracha Mayo

Main Courses

Barley Risotto

Charred Gem | Pickled & Crispy Cauliflower | Wasabi & Watercress Sauce

English Lamb Cutlet (£5 Supp)

Lemon Thyme Potato Pave | Brassicas | Jerusalem Artichoke | Caraway & Carrot Puree | Coriander & Mint Jus *gf*

Pan Fried Coley Loin

Green Chilli & Garlic Panisse | Peas & Bacon | Bercy Mussel Sauce *gf*

Courgette & Cumin fritter

Sweet Potato & Peanut Hummus | Courgette, Broad Bean & Parsley Salad | Labneh | Mediterranean dressing *gf*

Free Range Pork Fillet

Black Pudding & Potato Terrine | Roscoff Onion | Confit Fennel | Sauce Financiere *gf without Terrine*

Chicken Breast

Garlic Greens & Leeks | Tender stem | Roasted Cauliflower Puree | Sauce Lyonnaise *gf*

Pan Fried Tilapia Fillet

Puttanesca Linguine | Cardinal Mascarpone | Dill Croute | Basil Shellfish Oil

Main courses are not served with Sides or Extras please choose from the Sides & Extras Menu.

gf Denotes Gluten free.

We will be happy to advise on dietary requirements especially all the major food intolerances.

All supplements are for the entire dish.

10% discretionary service charge may be added to the final bill.

Grill

All Steaks are Dry Aged for a minimum of 28 days

All meat is supplied from our Butcher Joseph Morris where local farms around the Leicestershire & Northamptonshire area are supported.

8oz Single Muscle Rump	(£6 Supp)
10oz Ribeye Steak	(£10 Supp)
10oz Sirloin Steak	(£10 Supp)
8oz Fillet Steak Centre Cut	(£12.5 Supp)
16oz T Bone Steak	(£12.5 Supp)

Choose your accompaniment type below to accompany your steak.

Classic - Triple Cooked Chips | Dressed Leaves | Mushroom & Sundried Tomato Gratin

Contemporary - Truffle Potato Hash Browns | Roscoff Bone Marrow Onion | Griddled Gem Lettuce

Sauces £3

Pepper | Stilton | Mushroom | Béarnaise | Chimichurri | Bone Marrow & Garlic Butter

Why not upgrade your experience to include an extra from the Sides & Extras below

Upgrading Chips to Sweet Potato or Truffle Fries will incur a supplementary Charge.

Sides & Extras

Maple & Thyme Glazed Carrots	£4.5	Triple Cooked Hand Cut Chips	£4.5
Garlic & Almond Green Beans	£4.5	Head On Garlic King Prawns	£9.5
Cauliflower Cheese Gratin	£4.5	12 Hour Beef Brisket & Crispy Onions	£7.5
Dauphinoise Potatoes	£4.5	Seared King Scallops & Spinach	£10
Skinny Fries	£4.5	House Salad	£4.5
Truffle & Parmesan Fries	£5.5	Rocket, Parmesan & Balsamic Salad	£4.5
Sweet Potato Fries	£5	Sun blushed Tomato, Pine Nut & Olive Salad	£4.5

Deserts

Add a Dessert or Cheese from £9

Please ask to see the menu