

## *a la carte*

(MONDAY TO SATURDAY LUNCH & EVENING)

### Starters

<b>PEA VELOUTE</b> croque monsieur (GF ROLL AVAILABLE)	5.50
<b>TORCHED CURED SALMON</b> cucumber, cream cheese	6.95
<b>DUCK LIVER PARFAIT</b> spiced plum, toasted brioche	7.50
<b>HERITAGE CARROT</b> cooked in butter, beetroot, root vegetable crisps, goats curd (CAN BE MADE VEGAN)	6.50
<b>SCALLOPS</b> curried spices, cauliflower, coriander	12.50
<b>CRISPY HAM HOCK</b> rhubarb, apple, jus	5.75

## Mains

LEICESTERSHIRE FILLET BEEF  
braised cheek, parsnip, potato terrine 26.95

SUPREME OF CHICKEN BREAST  
sweet corn, pickled mushrooms, scallions,  
cumin popcorn, chicken jus 16.50

PAN ROASTED HAKE  
crab cake, clam, mussels, samphire sauce 17.50

MONKFISH  
butterbean, chorizo, leek, tarragon 18.50

CAULIFLOWER STEAK  
curried spices, raisin, apple (VEGAN) 14.00

WILD MUSHROOM RISOTTO  
truffle oil, parmesan 14.00

## Sides

SEASONAL BABY VEG 3.00

BEER BATTERED ONION RINGS 3.00

POMME PUREE 3.00

TRIPLE COOKED CHIPS 3.00

SWEET POTATO FRIES 3.00

SOME FOODS MAY CONTAIN NUTS