

# Starters

## SOUPE DU JOUR (V) 7.00

using fresh, seasonal, local produce

\* Dairy | Gluten (available Gluten Free)

## SIGNATURE CHARCUTERIE SHARING PLATTER 28.00

magnificent selection of cured meats, aubergine, peppers, artichokes, sun-dried tomatoes, olives and focaccia; a true feast!

\* Dairy | Gluten | Sesame | Sulphites | Pine Nuts

## DUCK LIVER & GRAND MARNIER PÂTÉ 10.50

served with red onion chutney and toasted all-butter brioche

\* Dairy | Egg | Gluten | Sulphites (available Gluten Free)

## GOLDEN FETA PARCELS WITH HONEY & BLACK SESAME SEEDS (V) 10.00

with a watermelon and fresh mint salad

\* Dairy | Gluten | Sesame Seeds

## PAN SEARED SCALLOPS & MINTED PEA PURÉE 17.00

with confit cherry tomatoes and Parma ham crisp

\* Dairy | Molluscs | Sulphites

## DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 11.00

served with a creamy white wine sauce & parmesan shavings

\* Dairy | Eggs | Gluten | Sulphites

## MELTINGLY TENDER BBQ PORK BELLY BITES 13.00

with housemade Tennessee Honey Jack Daniels BBQ sauce

and celeriac remoulade

\* Celery | Egg | Sulphites

## SMOKED SALMON FISHCAKE WITH A CRISPY PANKO CRUMB 14.00

with lemon hollandaise and a softly poached egg

\* Dairy | Eggs | Fish | Gluten | Sulphites

## PARMESAN & TOMATO RISOTTO (V) 12.00

with black truffles and parmesan crisp

\* Dairy | Sulphites

## BAKED CAMEMBERT WITH CONFIT GARLIC (V) 11.00

and toasted sourdough bread and red onion jam

\* Dairy | Gluten | Sulphites (available Gluten Free & VEGAN)

# The Grill

## ALL STEAKS ARE SERVED WITH:

THICK, HAND CUT, TWICE COOKED CHIPS, GRILLED VINE TOMATOES, WATERCRESS, MUSHROOMS AND A CHOICE OF SAUCE:

BÉARNAISE | STILTON | GREEN PEPPERCORN  
CHIMICHURRI | GARLIC BUTTER | DIANE

## CVC FLAGSHIP CHATEAUBRIAND 20OZ (FILLET STEAK TO SHARE) 98.00

spectacular, succulent, 'king of steaks' for 2 to share:

served sliced on a sharing board ~ aged and locally produced

## HOUSE RUMP 20OZ

(CENTRE CUT, SINGLE MUSCLE RUMP TO SHARE) 56.00

spectacular, succulent, single muscle rump for 2 to share:

served sliced on a sharing board ~ aged and locally produced

## SIGNATURE SIRLOIN STEAK 12OZ 32.00

premium quality sirloin ~ aged and locally produced

## SIGNATURE FILLET STEAK 8OZ 48.00

'king of steaks' trimmed, rolled ~ aged and locally produced

## SIGNATURE RUMP STEAK 8OZ 23.00

superb quality rump, rolled, trimmed of any fat

~ aged and locally produced

# MENU

# Mains

## PAN-SEARED SUPREME OF CHICKEN & CREAMY MASHED POTATOES 27.00

with tender stem broccoli and a rich tomato and chorizo sauce

Dairy | Sulphites

## SLOW COOKED BELLY PORK & DAUPHINOISE POTATOES 26.50

with truffle and mustard creamed leeks, roasted chantenay

carrots, apple compote and pork crackling

and a rich, sticky jus

\* Dairy | Mustard | Sulphites

## MOULES MARINIÈRE (STARTER OR MAIN) 13.00 or 26.00

plump, juicy mussels in a cream, garlic, cider and parsley sauce

and served with French fries

\* Dairy | Gluten | Molluscs | Sulphites

## RUMP OF SPRING LAMB WITH GARLIC MASH

and charred aubergine, courgette, red peppers and red onion & served with a blackberry jus 29.00

\* Dairy | Sulphites

## PAN SEARED DUCK BREAST & DAUPHINOISE POTATOES 29.00

with carrot purée, asparagus tips, mangetout & summer berry jus

\* Dairy | Sulphites

## DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 24.00

served with a creamy white wine sauce & parmesan shavings

and truffle and parmesan fries

\* Dairy | Eggs | Gluten | Sulphites

## SUPREME OF SALMON WITH A CHAMPAGNE, TARRAGON & CLOTTED CREAM SAUCE 28.50

with sautéed new potatoes and a medley of mediterranean

vegetables

\* Dairy | Fish | Sulphites

## FRUITS OF THE SEA LINGUINE

### AL NERO DI SEPIA 27.50

squid ink pasta with calamari, mussels, prawns, cherry tomatoes

and chilli, in a pinot grigio & butter sauce

\* Crustaceans | Dairy | Fish | Gluten | Molluscs | Sulphites

## BASIL GNOCCHI ALLA SORRENTINA (V) 24.00

silky basil gnocchi in a rich tomato sauce with pecorino, mozzarella

and fresh basil

\* Dairy | Gluten | Sulphites (available VEGAN)

# Sides

## £4.00 EACH

VEGETABLE SELECTION seasonal mix of fresh vegetables

CHIPS thick hand cut, twice cooked

CREAMY MASHED POTATOES \* Dairy

CAULIFLOWER CHEESE \* Dairy | Gluten

HONEY ROASTED CHANTENAY CARROTS with rosemary

SWEET POTATO FRIES

DAUPHINOISE POTATOES \* Dairy

SWEET POTATO MASH \* Dairy

FRENCH FRIES

PARMESAN & TRUFFLE FRENCH FRIES \* Dairy

# Puddings

£8.50 EACH

## CHOCOLATE BREAD & BUTTER PUDDING

made with all-butter brioche with vanilla custard and chocolate sauce

\* Dairy | Egg | Gluten

## ETON MESS

with housemade meringues, Chantilly cream and fresh strawberries

\* Dairy | Egg | Sulphites

## RASPBERRY CRÈME BRÛLÉE

with housemade all-butter melt-in-the-mouth shortbread

\* Dairy | Eggs | Gluten

## BISCOFF CHEESECAKE

with salted caramel sauce and Chantilly cream

\* Dairy | Gluten

## SILKEN RASPBERRY & DARK CHOCOLATE TORTE

with coconut ice cream

\* Dairy | Gluten | Sulphites (available VEGAN)

## TROPICAL LAYERED MOUSSE CAKE

with fresh pineapple, soft custard mousse and lady fingers

\* Dairy | Egg | Gluten | Sulphites

## THE CHEESEBOARD (SUPPLEMENT OF £8)

with Red Fox Leicester, Croxton Manor West Country Brie and Oxford Blue; served with quince jelly, truffle honey drizzle, apple, celery, grapes and artisanal crackers

\* Celery | Dairy | Gluten (available Gluten Free)

## GELATO | 3 SCOOPS £6.50

\* PRODUCED IN AN AREA THAT USES GLUTEN, EGG, SOY MILK & NUTS \*

Chocolate \* Dairy | Eggs

Madagascan Vanilla \* Dairy | Eggs

Honeycomb \* Dairy | Eggs

Salted Caramel \* Dairy | Eggs

Strawberry \* Dairy | Eggs

Cherry & Clotted Cream \* Dairy | Eggs

## SORBETS (V) 3 SCOOPS £6.50

\* PRODUCED IN AN AREA THAT USES GLUTEN, EGG, SOY MILK & NUTS \*

Raspberry

Passion Fruit

Champagne \* Sulphites

TO ACCOMPANY AND ENRICH YOUR PUDDING, WHY NOT INDULGE IN A LITTLE

## HEAVEN ON EARTH...

7.00 PER GLASS 21.00 PER BOTTLE (375ML)

Intensely sweet nose combining heady scents of honey, oranges, apricots, marmalade and raisins. Well-balanced acidity counters the sweetness and keeps the wine fresh. Moreish butterscotch finish. A real treat!

### \*\* FOOD ALLERGIES AND INTOLERANCES \*\*

Beneath, or to the right-hand side of each dish, we have listed any of the 14 major allergens they may contain, they are typed in **bold** and denoted by an **asterisk**.

Although we have done everything we can to ensure you are as informed as possible, we kindly ask you to **ALWAYS** let your server know everything you may be allergic to, before you place your order.

#### Please Beware:

There are many allergens that do not find themselves named in the '14 major allergens' list; if your allergy is not part of that inventory, please speak to our staff about your requirements; they will be delighted to help.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 4 OR MORE GUESTS.

\*WE LOVE OUR STAFF AND HOPE YOU DO TOO; WE WANTED TO LET YOU KNOW THAT ALL TIPS AND SERVICE CHARGES ARE DISTRIBUTED TO WAITING STAFF AND ALL THOSE WHO LOOKED AFTER YOU, THE KITCHEN STAFF AND THE BAR STAFF, NONE IS TAKEN BY THE OWNERS\*