

Starters

SOUPE DU JOUR (V) 8.00

Using fresh, seasonal, local produce

*Dairy | Gluten (available Gluten Free/ Vegan)

PAN SEARED SCALLOPS 18.50

served with butternut squash textures, burnt onion, pistachio and sage crumb

*Molluscs | Dairy | Nuts

SLOW COOKED PORK BELLY BITES 13.00

Served with homemade smoky apple bbq sauce and fresh fennel salad

*Sulphites

BLACK BEANS, CHICKPEAS QUINOA AVOCADO SALAD (V) 10.50

served with sherry vinaigrette and artisan crackers

*Sulphites | Gluten

AVOCADO AND SMOKED SALMON CHEESECAKE 13.50

Drizzled with preserved lemon capers dressing

*Dairy | Gluten | Fish | Sulphites

CAMEMBERT NUTTY GRANOLA (V) 12.00

Served with pear chutney & freshly baked baguette bread

*Dairy | Sulphites | Gluten | Nuts

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 11.50

Served with creamy white wine sauce and parmesan shavings

*Dairy | Eggs | Gluten | Sulphites

CHICKEN AND WILD MUSHROOM TERRINE 10.50

served with red onion jam, toasted sourdough

*Gluten | Sulphites

DUCK AND PORT PATE 11.00

served with toasted brioche & fig whiskey chutney

*Dairy | Sulphites | Gluten | Eggs

PEAR STILTON AND WALNUT SALAD (V) 11.00

drizzled with walnut oil

*Dairy | Sulphites | Nuts

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) 115.00

spectacular, succulent, 'king of steaks' for 2 to share:
served sliced on a sharing board ~ aged and locally produced

HOUSE RUMP 20OZ 60.00

(CENTRE CUT, SINGLE MUSCLE RUMP TO SHARE)

spectacular, succulent, single muscle rump for 2 to share:
served sliced on a sharing board ~ aged and locally produced

SIGNATURE SIRLOIN STEAK 12OZ 35.00

premium quality sirloin ~ aged and locally produced

SIGNATURE FILLET STEAK 8OZ 52.00

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

SIGNATURE RUMP STEAK 8OZ 26.00

superb quality rump, rolled, trimmed of any fat ~ aged and locally produced

Mains

SLOW COOKED PORK BELLY 27.00

dauphinoise potato mustard leeks apple sauce & red wine jus

*Dairy | Mustard | Sulphites

PAN SEARED FIVE SPICE DUCK BREAST 29.50

served with sweet potato puree, pickled red onion, burnt orange segments, Cointreau jus, tender stem broccoli & kale crisps

*Dairy | Sulphites

SLOW COOKED OX CHEEK 26.50

Served with garlic and thyme mash, braised red cabbage, pancetta crisp & buttered greens

*Dairy | Sulphites

PAN SEARED SUPREME OF CHICKEN 27.00

Served with crispy pea risotto cake, butter greens, Prosecco and basil marble sauce

*Dairy | Sulphites

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 24.00

served with creamy white wine sauce & parmesan shavings and truffle and parmesan fries

*Dairy | Eggs | Gluten | Sulphites

MOULES FRITES 26.00

plump fresh mussels with leek, chorizo and piccolo tomatoes in a cider & clotted cream sauce and a side of French fries

*Dairy | Gluten | Molluscs | Sulphites

PAN SEARED SUPREME OF SALMON 28.00

served with truffled hollandaise, mushrooms and lemony garlic roasted new potatoes

*Eggs | Dairy | Fish

RATATOUILLE CLASSIC 24.50

served with a softly poached egg, fresh rocket and parmesan salad

*Eggs | Dairy | Sulphites

SQUID INK LINGUINE 27.50

With crab meat, accompanied by a chilli, spring onion and tomato concassé

*Crustaceans | Shellfish | Gluten | Dairy | Sulphites

PAN SEARED LAMB RUMP 32.00

Served with charred chicory, mint cucumber gel & dauphinoise potato

*Dairy | Sulphites

Sides

£5.00 EACH

VEGETABLE SELECTION seasonal mix of fresh vegetables

CHIPS thick hand cut, twice cooked

CREAMY MASHED POTATOES * Dairy

CAULIFLOWER CHEESE * Dairy | Gluten

HONEY ROASTED CARROTS WITH ROSEMARY

SWEET POTATO FRIES

DAUPHINOISE POTATOES * Dairy

SWEET POTATO MASH * Dairy

FRENCH FRIES

PARMESAN & TRUFFLE FRENCH FRIES * Dairy

Desserts

£9.00 EACH

APPLE TARTE TATIN

served with a vanilla bean ice cream

*Dairy | Eggs | Gluten | Sulphites

ESPRESSO CREME BRÛLÉE

served with biscotti

*Dairy | Eggs | Gluten | Sulphites

CARAMELISED LEMON TARTLET

served with crème fraîche & berry compote

*Dairy | Eggs | Gluten | Sulphites

CREME PATISSERIE FILLED PROFITEROLES

served with warm chocolate sauce & vanilla bean ice cream

*Dairy | Eggs | Gluten | Sulphites

STICKY TOFFEE PUDDING

served with stem ginger ice cream

*Dairy | Eggs | Gluten | Sulphites

BISCOFF CHESECAKE

drizzled with warm caramel sauce

*Dairy | Eggs | Gluten | Sulphites

DESERT OF THE MONTH - SWEET SUGAR DOUGHNUT 8.50

served with sour cherry compote, and crème fraîche

*Dairy | Eggs | 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 £8.00

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 £7.00

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