

Starters

SOUP DU JOUR (V) 8.50

Served with croutons

*Dairy | Gluten (available Gluten Free/ Vegan)

PAN SEARED SCALLOPS 19.50

served with a silky truffled cauliflower puree, drizzled with squid ink and finished with roasted hazelnuts

*Molluscs | Dairy | Nuts

SMOKED SALMON & SPINACH VOL-AU-VENTS 14.00

served with a poached egg and a silky hollandaise sauce

*Sulphites | Gluten | Egg | Dairy

PRAWN CROQUETTES (V) 12.50

served with aioli and a tomato and avocado tartare

*Sulphites | Gluten | Shellfish | Egg | Sulphites

TWICE BAKED ROQUEFORT SOUFLÉ 13.50

served with apple textures and candied walnuts

*Dairy | Gluten | Nuts | Sulphites | Egg

CAMEMBERT AU MIEL LAVANDE (V) 13.00

topped with lavender honey, served with black cherry chutney & freshly baked baguette

*Dairy | Sulphites | Gluten

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 12.00

Served with creamy white wine sauce and parmesan

*Dairy | Eggs | Gluten | Sulphites

CHICKEN AND BLACK PUDDING TERRINE 12.50

served with homemade piccalilli and charred scallion

*Gluten | Sulphites

DUCK LIVER PARFAIT & SMOKED DUCK BREAST 12.00

served with pickled carrots, spiced peach chutney & toasted brioche

*Dairy | Sulphites | Gluten | Eggs

FIG & BURATTA BRUSCHETTA (V) 13.00

Served with homemade red onion jam

*Dairy | Sulphites | Gluten

ROASTED BEETROOT & ORANGE SALAD (Ve) 11.00

drizzled with zesty orange vinaigrette

*Sulphites

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) 112.00

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

served sliced on a sharing board ~ aged and locally produced

HOUSE RUMP 20OZ 65.00

(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 39.00

premium quality sirloin ~ aged and locally produced

SIGNATURE FILLET STEAK 8OZ 56.00

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

SIGNATURE RUMP STEAK 8OZ 30.00

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

Mains

COFFEE CURED PORK BELLY 28.50

served with sweet potato mousseline, orange gel and garnished with a crispy cocoa nib and espresso jus

*Dairy | Sulphites

PAN SEARED DUCK BREAST 30.00

served with a glossy blackberry reduction, accompanied by roasted baby beets and shaved fennel salad

*Sulphites

CHICKEN BALLOTINE 27.50

stuffed with wild mushroom and tarragon farce and served with a silky white wine sauce, tarragon leaves & dauphinoise potatoes

*Dairy | Sulphites

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 25.00

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

*Dairy | Eggs | Gluten | Sulphites

MOULES FRITES À LA CRÈME 27.00

plump fresh mussels with shallots, tarragon and garlic in a crème fraîche sauce and a side of French fries

*Dairy | Gluten | Molluscs | Sulphites

PAN SEARED RUMP OF BEEF 29.50

marinated in Tamari sauce, cider vinegar, red chilli, pesto & garlic, served with a fondant potato & charred courgette, pepper, aubergine, black olive & wholegrain mustard salad

*Eggs | Dairy | Fish | Mustard | Soy

MILLE-FEUILLE DE AUBERGINE (V) 24.50

served with whipped goats' cheese and roasted pine nuts

*Dairy | Sulphites | Nuts

MILLE-FEUILLE DE AUBERGINE (V) 24.50

served with whipped goats' cheese and roasted pine nuts

*Dairy | Sulphites | Nuts

SUPREME OF HAKE WITH TOMATO OLIVE CONCASSE 28.00

served with creamy herb polenta & garnished with crispy capers

*Dairy | Fish | Sulphites

SQUID INK LINGUINE WITH FRUITS OF THE SEA 28.50

served with mussels, prawns, squid & clams coated in a white wine, garlic & saffron reduction

*Crustaceans | Shellfish | Gluten | Dairy | Sulphites

PAN SEARED LAMB RUMP 33.50

served with pickled cucumber, pea purée, dauphinoise potato and drizzled with fresh mint oil

*Dairy | Sulphites

Sides

VEGETABLE SELECTION mix of fresh vegetables 5.00

CHIPS thick hand cut, twice cooked 5.00

CAULIFLOWER CHEESE * Dairy | Gluten 6.00

HONEY ROASTED CARROTS WITH ORANGE ZEST &

PISTACHIO CRUMBLE *Nuts | 6.00

SWEET POTATO FRIES 5.00

SWEET POTATO MASH * Dairy 5.00

FRENCH FRIES 5.00

JERSEY ROYALS, WHIPPED FETA & CHIVES *Dairy 7.00

ROASTED SPRING GREENS, SMOKED NUTS, HOT HONEY

CITRUS DRESSING * Nuts | 7.00

BABY GEM, MANCHEGO, CROUTONS, CAESAR DRESSING

*Dairy | Gluten | Fish 7.00

PARMESAN & TRUFFLE FRENCH FRIES * Dairy 7.00

DAUPHINOISE POTATOES * Dairy 7.00

Desserts

£9.50 EACH

CAFÉ VIN CINQ DESSERT PÂTISSIER

peanuts mousseline and peanuts brittle on a layered Joconde base and drizzled with caramel sauce

*Dairy | Eggs | Gluten | Sulphites | Nuts

CHOCOLATE CHOUX À LA CRÈME

filled with chocolate crème patisserie and topped with whipped cream

*Dairy | Eggs | Gluten | Sulphites

CHOCOLATE & MOCHA MOUSSE

served with popping candy

*Dairy | Eggs | Gluten | Sulphites

RASPBERRY AND FRENCH VANILLA CRÈME BRULÉ

served with homemade shortbread biscuit

*Dairy | Eggs | Gluten | Sulphites

CHERRY & CHOCOLATE VEGAN CAKE

baked cherry, chocolate & coconut filling on a biscuit base

*Gluten | Soya

ORANGE AND PASSION FRUIT CHEESECAKE

accompanied by orange and passion fruit textures

*Dairy | Gluten | Sulphites

ETON MESS

served with berry compote and fresh berries

*Dairy | Sulphites

SWEET SUGAR DOUGHNUT

served with sour cherry jam, 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