



Starters

SOUPE DU JOUR (V) 8.50

Served with croutons

**Dairy | Gluten (available Gluten Free/Vegan)*

PAN SEARED SCALLOPS 19.50

Perfectly pan seared scallops accompanied by smoked sweetcorn purée, fermented cucumber and a fragrant tarragon oil

**Molluscs | Dairy | Sulphites*

BAKED CAMEMBERT (V/VE) 13.00

Creamy Camembert baked until molten, complemented by a rich cherry compote, pistachio crumb and golden honey

**Gluten | Dairy | Sulphites | Nuts*

HOT BUTTER CRISPY CALAMARI 12.50

Golden-fried calamari dressed in a warm butter sauce infused with chilli, garlic and spring onions

**Sulphites | Molluscs | Dairy | Gluten*

TRUFFLED CHICKEN & MUSHROOM TERRINE 12.00

A rich terrine of chicken, mushrooms and truffle, paired with sweet-savoury pecan and bacon jam and toasted artisan sourdough

**Sulphites | Gluten | Nuts*

DUCK LIVER PÂTÉ 10.50

Silky duck liver pâté accompanied by port & blackcurrant gel, toasted hazelnut crumb and warm brioche.

**Dairy | Sulphites | Gluten | Eggs*

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 12.00

Served with creamy white wine sauce and parmesan

**Dairy | Eggs | Gluten | Sulphites*

CROQUETTES AU CRAB 11.50

Delicate crab croquettes with sweet crab meat and a golden crumb, served alongside aromatic saffron aioli, crisp fennel salad and citrus lemon gel

**Gluten | Sulphites | Eggs | Dairy | Shellfish*

FRENCH BEAN SALAD 10.00

A vibrant salad of fine French beans, heritage cherry tomatoes, shallots, soft-boiled egg and black olives, dressed with a Dijon mustard vinaigrette

**Sulphites | Mustard | Eggs | Vegan available*

PORK BELLY BITES 12.50

Tender pork belly bites served with smoked apple purée, pickled shallots and a glossy cider reduction

**Sulphites*

FETA PARCELS 12.00

Golden feta parcels accompanied by watermelon and mint salad, drizzled with honey and scattered with toasted sesame seeds

**Sulphites | Dairy | Gluten | Eggs | Sesame*

Mains

SLOW-COOKED UMAMI PORK BELLY 24.00

Meltingly tender pork belly glazed with rich umami flavours, served with a vibrant chilli-pickled pineapple salsa and tenderstem broccoli

**Sulphites*

PAN SEARED DUCK BREAST 26.00

Rosé duck breast served with peach purée, fennel purée, charred fennel and fine green beans, finished with a delicate lavender-infused jus

**Sulphites | Dairy*

SUPREME OF CHICKEN 23.00

Succulent supreme of chicken accompanied by black garlic aioli, roasted wild mushrooms, broad beans, asparagus and a rich truffled white wine sauce

**Sulphites | Dairy | Eggs*

DIVINE MUSHROOM & TRUFFLE RAVIOLONI (V) 23.00

Served with a creamy white wine sauce, parmesan shavings and french fries

**Dairy | Sulphites | Eggs | Gluten*

MOULES FRITES 23.00

Fresh mussels gently steamed in a spicy nduja and white wine butter sauce with garlic, parsley and shallots, served with golden french fries

**Dairy | Gluten | Molluscs | Sulphites*

PAN-SEARED RUMP STEAK 25.00

Tamari-marinated rump steak infused with chilli and garlic, accompanied by sautéed chard courgettes & peppers, herb pesto and black olives

**Dairy | Sulphites | Soy | Gluten*

GRILLED AUBERGINE (V/VE) 21.00

Smoky grilled aubergine paired with colourful heirloom tomatoes and gently braised chickpeas, finished with a rich garlic aioli

**Dairy | Sulphites | Eggs*

SUPREME OF SALMON 24.00

Fresh salmon, pan-seared until perfectly tender, accompanied by a pancetta and pea fricassée, sweet baby corn and a delicate béarnaise sauce

**Dairy | Sulphites | Fish*

LINGUINI DE LA MER 24.00

Fresh linguini tossed with mussels, prawns, squid and clams in a fragrant white wine sauce, finished with confit cherry tomatoes and parsley

**Crustaceans | Shellfish | Gluten | Dairy | Sulphites | Molluscs*

PAN SEARED LAMB RUMP 27.00

Served with pea and buttered wilted spinach, tzatziki, and roasted honey-glazed carrots finished with a pistachio crust

**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 20 OZ
(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 20 OZ 65.00
*spectacular, succulent, single muscle rump for 2 to
share: served sliced on a sharing board - aged and
locally produced*

SIGNATURE RUMP STEAK 8 OZ 30.00
*superb quality rump, rolled, trimmed of any fat -
aged and locally produced*

SIGNATURE SIRLOIN STEAK 10 OZ 39.00
premium quality sirloin - aged and locally produced

SIGNATURE FILLET STEAK 8 OZ 56.00
*'King of steaks' trimmed, rolled - aged and locally
produced*

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 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 you allergy is not part of that inventory, please speak to our staff about your requirements; they will be delighted to help.

Sides

VEGETABLE SELECTION 5.00
mix of fresh vegetables

CHIPS 5.00
thick hand cut, twice cooked

BLUE CHEESE BROCCOLI & WALNUTS GRATIN 6.00
**Dairy | Gluten | Nuts*

**HONEY ROASTED CARROTS WITH ORANGE
ZEST & PISTACHIO CRUMBLE 6.00**
**Nuts*

SWEET POTATO FRIES 5.00
**Dairy*

FRENCH FRIES 5.00

SAUTÉED GREEN VEGETABLES 7.00

CREAMY GARLIC MUSHROOMS 7.00
**Dairy*

PARMESAN & TRUFFLE FRENCH FRIES 7.00
**Dairy*

DAUPHINOISE POTATOES 7.00
**Dairy*

ROASTED GARLIC & HERB NEW POTATOES 6.00
**Dairy*

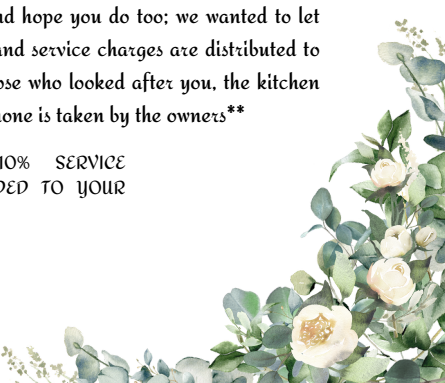
CAULIFLOWER CHEESE 7.00
**Dairy | Gluten*

MASH/TRUFFLE MASH 6.00/7.00
**Dairy*

**SAUTÉED MEDITERRANEAN VEGETABLES
6.00**

****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****

**A DISCRETIONARY 10% SERVICE
CHARGE WILL BE ADDED TO YOUR
BILL.**





Desserts £9.00 EACH

STRAWBERRY & PISTACHIO TARTLET

A crisp butter pastry tartlet filled with seasonal strawberries and rich pistachio cream, served with lightly sweetened Chantilly cream

**Dairy | Gluten | Eggs | Nuts*

PEANUT BUTTER PARFAIT

Light and creamy peanut butter parfait paired with salted caramel sauce and sliced fresh banana

**Dairy | Eggs | Sulphites | Nuts*

RASPBERRY & ROSE CRÈME BRÛLÉE

Silky citrus-infused custard with a caramelised sugar crust, served with buttery shortbread biscuits and white chocolate crumb

**Dairy | Eggs | Gluten (available Gluten Free)*

CHOCOLATE & HAZELNUT CHEESECAKE

A velvety nutella cheesecake with rich chocolate and roasted hazelnut notes, set on a buttery biscuit base.

**Dairy | Sulphites | Gluten | Eggs | Nuts*

STICKY DATE PUDDING

A rich and indulgent sticky toffee pudding served warm with vanilla ice cream

**Dairy | Gluten | Soy | Sulphites | Vegan available*

WARM CHOCOLATE BROWNIE

Rich chocolate brownie served warm with black cherry compote and creamy pistachio ice cream

**Gluten | Dairy | Eggs | Sulphites | Nuts*

VANILLA MILLE-FEUILLE

Delicate layers of puff pastry and vanilla crème pâtissière, served with pineapple compote and crisp dehydrated coconut

**Dairy | Sulphites | Gluten*

CAFÉ VIN CINQ RUM BABA

A light and delicate rum-soaked baba, served with vanilla Chantilly cream and seasonal berries

**Dairy | Sulphites | Gluten | Eggs*

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 | 3 SCOOPS £8.00

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 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!





Coffee and Teas

Espresso (single or double) £3/£3.75	£3 each
Americano £3.50	English breakfast tea
Flat White £4.25	Peppermint
Latte Cappuccino £4.25	Chamomile
Cortado £4.00	Green tea
Mocha Hot chocolate £4.25	Earl grey

Liqueur Coffee £7.50

Irish Coffee (Jamesons)	Rum Coffee
Amaretto Coffee	Tia Maria Coffee
Baileys Coffee	Brandy Coffee
Cointreau Coffee	

****FOOD ALLERGIES AND INTOLERANCES****

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