

DINNER

ASK A TEAM MEMBER FOR OUR SPECIALS OF THE DAY
Did you know we also offer a vegan menu? Try a range of delicious plant based dishes today

WHILE YOU WAIT

NOCELLARA OLIVES (v) £2.95

GARLIC PIZZETTE with rocket and Parmesan £6.95

ARTISAN RUSTIC BREADS with olive oil & balsamic vinegar, Nocellara olives and flavoured butter (v) £5.75

SHARERS

CARNE PLATTER Southern-fried buttermilk chicken thighs, lamb koftas, crispy sweet chilli beef, spiralised carrot salad, and pork & fennel sausage topped flatbread £16.95

BOX-BAKED CAMEMBERT topped with omega seed sprinkle, cherry & thyme dip and warm dough sticks (v) £11.75

MEDITERRANEAN MEZZE Roasted lentil falafel, chargrilled courgette topped with Gran Moravia cheese, harissa hummus, tzatziki, roasted peppers, Lebanese-style cumin dip and seasoned flatbread (v) £12.95

STARTERS

SCALLOPS OF THE DAY Ask for today's specials, price of the day

LOBSTER & KING PRAWN POT in Devon crab crème fraîche with toasted ciabatta bread £7.95

THYME-ROASTED PORTOBELLO MUSHROOMS in Cropwell Bishop sauce with rustic toast (v) £6.95

CHARGRILLED LAMB & BALSAMIC KOFTAS with lavash bread, harissa hummus and tzatziki £6.95

KILN-SMOKED SALMON TACOS Soft flatbread with flaked salmon, sour cream, roasted red peppers, crisp leaves and pickled red onions £6.75

SALT & SZECHUAN PEPPER SQUID with aioli £6.95

SOUP OF THE DAY with artisan rustic bread and butter (v) £5.25

CRISPY KARAAGE CHICKEN with cucumber ribbons, mooli, kale & cauliflower couscous salad and warm katsu sauce £6.95

DEEP-FRIED BRIE in panko breadcrumbs with chutney (v) £6.25

DUCK LIVER & PORT PARFAIT with gooseberry & Prosecco flavour compote and toasted ciabatta bread £7.50

MAIN COURSES

ROASTED PORK BELLY & SEARED SCALLOPS with potato dauphinoise, butternut squash purée, toasted almonds, crackling and red wine jus £18.50 | *without scallops* £14.95

SPIT-ROASTED CHICKEN with lemon & garlic confit, aioli and your choice of kale & cauliflower couscous salad with a pineapple, lemongrass & ginger dressing *or* fries with jus £12.95 *Upgrade to truffle oil and truffle mayo for +£1.00*

BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce £13.25

ROASTED BUTTERNUT SQUASH & SWEET POTATO TART stuffed with roasted peppers, leeks, confit tomato, topped with Cropwell Bishop custard and a Stilton & walnut crumb (v) £10.95

KING PRAWN, CRAB & CHORIZO LINGUINE with white wine, tomatoes, garlic & chilli 3078kJ/733kcal. *This dish is high in protein* £14.50

CHARGRILLED LAMB & BALSAMIC KOFTAS with lavash bread, harissa hummus, tzatziki and kale & cauliflower couscous salad with a pineapple, lemongrass & ginger dressing £14.95

BATTERED HALLOUMI with twice-cooked chunky chips, minted pea purée and tartare sauce (v) £11.95

LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed, served with a choice of fries *or* salad £13.95

CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with ham hock crumb, served with seasonal cabbage mashed potato and buttered green beans £14.95

BUTTERMILK SOUTHERN-FRIED CHICKEN stuffed with 'nduja sausage, with sweet potato fries, apple salad and lemon aioli £15.50

PAN-FRIED BRITISH VENISON with beef & bone-marrow bomb, squash dauphinoise, green beans, toasted pine nuts and Port jus £19.95

PAN-FRIED SEA BASS FILLETS with Parmentier potatoes, pancetta, olives, spinach and white wine velouté £17.95

Turn over for our steaks, burgers, pizzas, salads, sides and desserts...

STEAK & BURGERS

All our steaks are expertly aged for superb texture & flavour.

9oz RIB-EYE STEAK with twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato and baby kale £21.95

7oz FILLET STEAK with an ale-glazed shallot tart topped with Cropwell Bishop custard, Stilton & walnut crumb and twice-cooked chunky chips £24.50

Add steak sauce: Peppercorn sauce / Béarnaise sauce / Beef dripping sauce / Red wine jus £1.95

Add: King prawns & garlic butter £3.95 | Lobster & garlic butter £8.95 | Bone-marrow butter £1.95

WAGYU BURGER with smoked Irish Cheddar, crispy onions, tomato relish, sweet potato fries and aioli £16.95

HOME-MADE BRITISH BEEF BURGER with smoked Irish Cheddar, mustard mayonnaise, relish and fries £13.50

Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | Grilled halloumi £2.25 | King prawns & garlic butter £3.95 | Lobster & garlic butter £8.95

PIZZAS & SALADS

All our pizzas are hand-stretched. If you prefer a lighter pizza, we can replace the centre with a baby kale & tomato salad.

DIABLO PIZZA Chorizo, pepperoni, bacon, pork & fennel sausage, mozzarella, jalapeños and red chilli £13.95

PADANA PIZZA Whipped goat's curd, caramelised red onion chutney, and mozzarella with rocket (v) £10.95

POLLO AMERICANO PIZZA Chicken, portobello mushrooms and mozzarella on a BBQ tomato base £12.95

Add: Jalapeños (v) / Red onion (v) / Pineapple (v) / Flat mushroom (v) / Red peppers (v) / Goat's curd (v) / Bacon £1.50

Hand-pulled chicken / Nduja sausage £2.00

STICKY CRISPY DUCK SALAD with cucumber, spirals of mooli & carrot, toasted sesame seeds with plum, hoisin & sweet chilli sauce £12.95

CHICKEN, BACON & AVOCADO SALAD with baby kale, spinach and tenderstem broccoli with an English cider & honey mustard dressing

2162kJ/514kcal. This dish is high in protein £12.95

WHOLEFOOD SALAD with kale & cauliflower couscous, asparagus, tenderstem broccoli, avocado, butternut squash, sweet potato, pomegranate and

roasted pumpkin seeds with a pineapple, lemongrass & ginger dressing (ve) 1556kJ/370kcal. This dish is low in saturated fat £9.95

Add: Chargrilled chicken breast £3.50 | Lamb & balsamic koftas £3.50 | Goat's curd (v) £2.00 | Grilled halloumi (v) £2.25

SIDES

Tenderstem broccoli with soy & honey glaze (v) £3.95 | Green beans tossed in walnut butter (v) £3.95 | Asparagus with Parmesan £3.95 | Seasonal greens (v) £3.00

Rocket & Parmesan salad £3.00 | Dressed house salad (v) £3.00 | Fries & truffle mayo (v) £3.50 | Twice-cooked chunky chips (v) £3.50 | Fries & aioli (v) £3.50

Sweet potato fries with Parmesan & rosemary £3.95 | Dauphinoise potatoes (v) £3.95 | Mashed potato (v) £3.00 | Harissa hummus with grilled lavash bread (ve) £3.95

DESSERTS

THE HOUSE SHARER Chocolate brownie, baked Sicilian lemon cheesecake, profiteroles with a nougatine crisp, strawberries and a

Bourbon vanilla ice cream cookie sandwich (v) £11.95

BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man vintage Cheddar

with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) £7.75

MELTING GOLDEN CHOCOLATE BOMB with praline ice cream, hot Belgian chocolate sauce and orange curd (v) £7.95

DULCE DE LECHE LAVA FONDANT with praline ice cream and peanut butter crumb (v) £6.95

BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd (v) £6.50

WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v) £6.50

VANILLA CRÈME BRÛLÉE topped with strawberries and served with home-baked sultana & oatmeal biscuits (v) £5.95

STRAWBERRIES & FROZEN NATURAL YOGURT with rhubarb & rose flavour curd (v) 760kJ/180kcal £5.50

BRAMLEY APPLE & BLACKBERRY SHORTBREAD CRUMBLE with custard (v) £5.95

STICKY TOFFEE PUDDING with Bourbon vanilla ice cream (v) £6.25

ICE CREAM & HOME-BAKED TRIPLE CHOCOLATE COOKIE Choose three scoops from Bourbon vanilla, praline,

double chocolate or strawberry (v) £5.20

MINI DESSERT & A HOT DRINK Choose from Belgian chocolate brownie, Sicilian lemon cheesecake or apple & blackberry crumble (v) 340kcal or less £4.95

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol; please ask a member of staff for further information. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. If you require more information, please ask your server.

Please note an optional 10% service charge will be added to the bill for tables of 6 or more.