

# 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) £12.75

## 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 £7.75

THYME-ROASTED PORTOBELLO MUSHROOMS in Cropwell Bishop sauce with rustic toast (v) £6.75

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 £6.50

SALT & SZECHUAN PEPPER SQUID with aioli £6.50

SOUP OF THE DAY with artisan rustic bread and butter (v) £4.95

CRISPY KARAAGE CHICKEN with cucumber ribbons, mooli, kale & cauliflower couscous salad and warm katsu sauce £6.50

DEEP-FRIED BRIE in panko breadcrumbs with chutney (v) £5.95

DUCK LIVER & PORT PARFAIT with gooseberry & Prosecco flavour compote and toasted ciabatta bread £7.25

## MAIN COURSES

ROASTED PORK BELLY & SEARED SCALLOPS with potato dauphinoise, butternut squash purée, toasted almonds, crackling and red wine jus £18.50 | without scallops £14.50

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 £12.75

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 £13.95

CHARGRILLED LAMB & BALSAMIC KOFTAS with lavash bread, harissa hummus, tzatziki and kale & cauliflower couscous salad with a pineapple, lemongrass & ginger dressing £13.95

BATTERED HALLOUMI with twice-cooked chunky chips, minted pea purée and tartare sauce (v) £11.75

LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed, served with a choice of fries or salad £13.50

CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with ham hock crumb, served with seasonal cabbage mashed potato and buttered green beans £14.50

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 £19.75

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 £20.95

**7oz FILLET STEAK** with an ale-glazed shallot tart topped with Cropwell Bishop custard, Stilton & walnut crumb and twice-cooked chunky chips £23.95

*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 £15.95

**HOME-MADE BRITISH BEEF BURGER** with smoked Irish Cheddar, mustard mayonnaise, relish and fries £12.50

*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 £12.50

*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 £12.75

**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) £11.50

**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* £5.25

**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) £4.95

**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.