

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

GARLIC PIZZETTE with rocket & shaved Gran Moravia cheese (v) £6.95
ARTISAN RUSTIC BREADS with olive oil & balsamic vinegar, Nocellara olives and flavoured butter (v) £5.75
NOCELLARA OLIVES (v) £2.95

SHARERS

CARNE PLATTER Southern-fried buttermilk chicken with katsu sauce, lamb koftas, crispy sweet chilli beef, spiralised carrot salad, and garlic flatbread £16.95
BOX-BAKED CAMEMBERT topped with omega seed sprinkle, cranberry & sloe gin chutney and warm dough sticks (v) £11.95
MEZZE PLATTER Roasted lentil falafels, beetroot hummus with omega seed sprinkle, miso sesame aubergine, Lebanese-style dip, spiralised carrot salad, coconut tzatziki and flatbread (ve) £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 £7.75
THYME-ROASTED PORTOBELLO MUSHROOMS in Cropwell Bishop sauce with rustic toast (v) £6.75
SWEET CHILLI KING PRAWN ROLL with julienne vegetables, chilli and coriander, wrapped in rice paper, with a sweet chilli & soy dipping sauce 638kJ/152 kcal. £6.50
SOUP OF THE DAY with rustic bread and butter (v) £4.95
CRISPY KARAAGE CHICKEN with cucumber ribbons, mooli, kale & cauliflower couscous salad and warm katsu sauce £6.50
SALT & SZECHUAN PEPPER SQUID with aioli £6.75
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
CHARGRILLED LAMB KOFTAS with goat's curd, plum tomato, roasted red pepper, cucumber & mint salad £6.95
Swap your lamb koftas for sweet chilli chicken skewers

MAIN COURSES

ROASTED RACK OF LAMB served with aubergine, roasted sweet peppers, potato dauphinoise, and red wine jus £20.95
ROASTED PORK BELLY & SEARED SCALLOPS with potato dauphinoise, butternut squash purée, green beans, toasted almonds, crackling, and red wine jus £18.50 | *without scallops* £14.50
PAN-FRIED SEA BASS FILLETS with Parmentier potatoes, pancetta, olives, spinach and white wine velouté £17.95
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 £12.95
ROASTED BUTTERNUT SQUASH & SWEET POTATO TART stuffed with roasted peppers, leeks and confit tomato, topped with Cropwell Bishop custard and a Stilton & walnut crumb (v) £11.50
KING PRAWN, CRAB & CHORIZO LINGUINE with white wine, tomatoes, garlic & chilli 3078kJ/733kcal. *This dish is high in protein* £13.50
SEARED SALMON FILLET on chorizo mash, with tenderstem broccoli, and a bouillabaisse sauce £14.95
BATTERED HALLOUMI with twice-cooked chunky chips, minted pea purée and tartare sauce (v) £11.75
PANCETTA CARBONARA with white wine and peas, topped with rocket and shaved Gran Moravia cheese £13.95
CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with ham hock crumb, served with seasonal greens, mashed potato and buttered green beans £14.50
LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed. *Served with your choice of salad or fries* £13.50
BUTTERMILK SOUTHERN-FRIED CHICKEN stuffed with 'nduja sausage, with sweet potato fries, apple salad and lemon aioli £15.50
CHARGRILLED LAMB KOFTAS with goat's curd, plum tomato, roasted red pepper, cucumber & mint salad, and lavash bread £13.95
Swap your lamb koftas for sweet chilli chicken skewers

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 sauces: Peppercorn sauce / Béarnaise sauce / Beef dripping sauce £1.95

Add: King prawns & garlic butter £3.95 | ½ Lobster & garlic butter £8.95

HOME-MADE BRITISH BEEF BURGER with smoked Irish Cheddar, mustard mayonnaise, relish and fries £12.95

WAGYU BURGER with smoked Irish Cheddar, crispy onions, tomato relish, sweet potato fries and aioli £15.95

Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | Grilled halloumi £2.50 | King prawns £3.95 | ½ Lobster £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 £12.75

Add: Jalapeños (v) / Red onion (v) / Pineapple (v) / Flat mushroom (v) / Red peppers (v) / Goat's curd (v) / Bacon / Chorizo £1.50 | Hand-pulled chicken / Nduja sausage £2.00

CHICKEN, BACON & AVOCADO SALAD with baby kale, spinach and tenderstem broccoli with a cider & honey mustard dressing 2162kJ/514kcal.

This dish is high in protein £12.95

STIR-FRIED BEEF FILLET SALAD with cucumber, tomato, red onion, spring onions, coriander, red chilli, and a soy, lime & lemongrass dressing

1467kJ/349kcal. £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: Goat's curd (v) £2.00 | Chargrilled chicken breast / Lamb koftas £3.50 | Grilled halloumi (v) £2.50

SIDES

Rocket & Gran Moravia cheese salad (v) £3.50

Dressed house salad (ve) £3.50

Beer-battered onion rings £3.50

Twice-cooked chunky chips (v) £3.50

Fries & aioli (v) £3.00

Potato dauphinoise (v) £3.95

Tenderstem broccoli, asparagus & green beans in a soy glaze (ve) £3.95

Sweet potato fries with Gran Moravia cheese & rosemary (v) £3.95

Classic mac & cheese (v) £3.95

DESSERTS

THE HOUSE SHARER Chocolate brownie, baked vanilla cheesecake, mango & berry meringue mess, Bourbon vanilla ice cream cookie sandwich £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 Enjoy a glass of port with your cheese £3.00

MELTING CHOCOLATE & PEANUT BOMB filled with sticky toffee pudding and peanut butter cream. Served with Bourbon vanilla ice cream & hot salted caramel sauce (v) £7.95

CHOCOLATE & RASPBERRY PUDDING A silky chocolate sponge, filled with a raspberry compote middle. Served with Bourbon vanilla ice cream (v) £6.95

NEW YORK STYLE BAKED VANILLA CHEESECAKE with a forest fruit compote and whipped cream (v) £6.50

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

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

MANGO, BERRY AND COCONUT MERINGUE MESS Crushed meringue, with mango, berries & passion fruit coulis, folded in a coconut sauce £6.95

APPLE & BLACKBERRY CRUMBLE topped with a demerara sugar crumb, served with custard (v) £5.95

STICKY TOFFEE PUDDING with Bourbon vanilla ice cream (v) £6.50

PINEAPPLE TART TATIN topped with mango and served with coconut milk sorbet (ve) £6.95

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, baked vanilla 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 six or more.