

# MIDWEEK TREAT

2 COURSES £22<sup>PP</sup> OR 3 COURSES £26<sup>PP</sup>

## DRINKS\*

NEW

### CHOOSE A BOTTLE TO SHARE

Tokomaru Bay, Sauvignon Blanc	Ramón Bilbao, Rioja Smooth Talker, Merlot
Terre Forti, Trebbiano Chardonnay	Il Pallone, Pinot Grigio Blush
Il Pallone, Pinot Grigio	VQ, Merlot Rosé

### OR

### SELECT ONE FROM THE FOLLOWING\*

- Any 1 cocktail
- Any 2 bottled beers or ciders
- Any 2 low-alcohol bottled beers or ciders
- Any 2 softails or unlimited draught soft drinks

## STARTERS

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

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

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

**SCALLOPS OF THE DAY** (+£3pp)

## MAINS

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

**KING PRAWN, CRAB & CHORIZO LINGUINE** with white wine, tomatoes, garlic & chilli

**SPIT-ROASTED CHICKEN** with lemon & garlic confit, aioli and your choice of kale & cauliflower couscous salad with pineapple, lemongrass & ginger dressing *or* fries with jus

**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)  
*Add: Goat's curd (v) £2.00 | Chargrilled chicken breast / Lamb & balsamic koftas £3.50 | Grilled halloumi (v) £2.50*

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

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

**POLLO AMERICANO PIZZA** Chicken, portobello mushrooms and mozzarella on a BBQ tomato base  
*Add: Jalapeños (v) / Red onion (v) / Pineapple (v) / Flat mushroom (v) / Red peppers (v) / Goat's curd (v) / Chorizo £1.50  
Hand-pulled chicken / Nduja sausage £2.00*

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

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

**WAGYU BURGER** with smoked Irish Cheddar, crispy onions, tomato relish, sweet potato fries and aioli (+£3pp)  
*Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | Grilled halloumi £2.50 | King prawns £3.95 | Lobster £8.95*

**9oz RIB-EYE STEAK** twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato and baby kale (+£6pp)  
*Add steak sauce: Peppercorn sauce / Béarnaise sauce / Beef dripping sauce £1.95  
Add: King prawns & garlic butter £3.95 | Lobster & garlic butter £8.95*

## 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

**MELTING CHOCOLATE & PEANUT BOMB** filled with sticky toffee pudding and peanut butter cream. Served with Bourbon vanilla ice cream & hot salted caramel sauce (v) (+£3pp)

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

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

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

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

**BRITISH CHEESE BOARD** Shepherd's Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) (+£2pp)

**Terms & Conditions** \*Please see drinks menu for ABVs and further information. 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.