

MIDWEEK TREAT

2 COURSES £22^{PP} OR 3 COURSES £26^{PP}

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.