

# Menu

Served from 1 February - 5 May 2018

RESTAURANT  
19  
14

## Starters

|  |              |  |              |
|--|--------------|--|--------------|
| <b>Spicy Chicken Skewers</b>   | <b>£4.75</b> | <b>Soused Herrings</b>   | <b>£5.75</b> |
| Spicy chicken fillet skewers served with a satay sauce and a dressed little gem salad    |              | Served with red chilli peppers, topped with sour cream & chive and lemon garnish                     |              |
| <b>Pulled Pork Croquettes</b>  | <b>£4.50</b> | <b>Roasted Vegetable Stack (v)</b>   | <b>£4.75</b> |
| Served on baby water cress with a spinach dressing and an apple and paprika puree        |              | Roasted Mediterranean vegetables & buffalo mozzarella stack with a red pepper dressing and basil oil |              |
| <b>Thyme Portobello Mushrooms (v)</b>  | <b>£5.25</b> | <b>Hoisin Duck Pancake</b>   | <b>£4.95</b> |
| Thyme roasted portobello mushrooms in a Cropwell Bishop sauce with rustic ciabatta toast |              | Hoisin duck, shredded cucumber, spring onion with hoisin sauce and pancakes                          |              |
| <b>Chef's Soup of the Day (v)</b>  | <b>£4.25</b> | <b>Mini Fish &amp; Chips</b>   | <b>£5.25</b> |
| Served with rustic croutons  |              | Salmon goujons, homemade chips served with a pea puree and a wedge of lemon                          |              |

## Main courses

|  |               |   |               |
|--|---------------|---|---------------|
| <b>Lamb Shank</b>  | <b>£18.95</b> | <b>Scotch Whisky Cured Salmon Fillet</b>  | <b>£16.95</b> |
| Cooked in red wine and rosemary and served on a minted, creamed potato base with braised fennel and rosemary jus |               | Salmon fillet cured in Scotch whisky served with creamed spinach and fondant potato         |               |
| <b>Chicken Teriyaki</b>  | <b>£11.50</b> | <b>Sweet Chilli Vegetable &amp; Rice Stir Fry (v)</b>                                       | <b>£10.50</b> |
| Marinated chicken breast served on a bed of stir fried mixed vegetable noodles                                   |               | Served in a homemade potato basket<br>Add Chicken for £3.00 extra                           |               |
| <b>Fish of the Day</b>   | <b>£15.95</b> | <b>Butternut Squash, Gruyère &amp; Quinoa Roulade (v)</b>                                   | <b>£11.95</b> |
| Chef's choice of fresh fish - please ask your server for the fish of the day and associated accompaniments       |               | Served with boulangère potatoes and roasted vine tomatoes, with a drizzle of balsamic glaze |               |
| <b>Grilled Minute Steak</b>  | <b>£17.95</b> | <b>Roasted Vegetable Ratatouille Cannelloni (v)</b>   | <b>£10.50</b> |
| Served with homemade chips, onion rings, mushrooms, tomatoes and a blue cheese sauce                             |               | Served with garlic and rosemary ciabatta  |               |

## Side orders

|                                     |              |
|-------------------------------------|--------------|
| <b>Boulangère Potatoes</b>          | <b>£2.45</b> |
| <b>Homemade Chips</b>               | <b>£2.45</b> |
| <b>Rocket &amp; Red Onion Salad</b> | <b>£2.45</b> |
| <b>Chef's Vegetables of the Day</b> | <b>£2.45</b> |
| <b>Onion Rings</b>                  | <b>£2.45</b> |

(v) = Vegetarian

## Desserts

|  |              |
|--|--------------|
| <b>Mint Chocolate Torte</b>  | <b>£5.25</b> |
| Served with midori cream   |              |
| <b>Homemade Sweetie Shop Terrine</b>   | <b>£5.25</b> |
| Served with rocky road ice cream   |              |
| <b>Baked Alaska</b>  | <b>£5.25</b> |
| Layers of sponge, filled with fruit and red cherry ice cream then coated in meringue and baked |              |
| <b>Bramley Apple &amp; Damson Lattice Pie</b>  | <b>£5.25</b> |
| Served with custard  |              |
| <b>Selection of Ice Creams and Sorbets</b>   | <b>£3.75</b> |
| Please ask your server for the selection   |              |

Please note the fish dishes may contain bones. Some of our dishes are subject to seasonal availability and details correct at the time of printing. If you have a food allergy or special dietary requirements including gluten free, we will do our best to accommodate your needs. Please speak to your server prior to ordering and our chef will endeavour to meet with any requests made.

A luxurious and sumptuous dining experience with the best views over City Park