

• LUTTERWORTH •

STARTERS

Herb Infused Olives, Crusty Bread, Olive Oil, Balsamic Vinegar •	£5.00
Homemade Soup Of The Day, Crusty Bread •	£5.00
Smoked Salmon and Prawn Parcel, Lemon, Lime & Dill Yogurt Sauce	£6.50
Garlic Mushroom, Ciabatta Toast Topped with Mozzarella Cheese, Spiced Tomato Salsa $ullet$	£6.00
Homemade Smooth Chicken Liver and Orange Parfait, Cumberland Sauce and Toasted Wholemeal Bread	£6.00
Duo of Sweet Melon with Honey Sweetened Berries •	£6.00
Deep Fried Whitebait with Homemade Tartar Sauce	£6.50

MAINS

Baked Salmon Steak, Cherry Tomato, White Wine, Tarragon & Cream Sauce with King Prawns, Tossed Salad, New Potatoes	£15.95
Prime Sirloin Steak Diane, Twice Cooked Chips, Tossed Salad	£17.95
Pork Steak Provençale, Mushroom Risotto, Tossed Salad	£13.95
Goat's Cheese, Mushroom, Leek, Courgette and Tomato Tart, Twice Cooked Chips, Tossed Salad $ullet$	£12.95
Beer Battered Fillet of Cod, Twice Cooked Chips, Mushy Peas, Homemade Tartar Sauce	£12.00
Penne with Spring Onions, Cherry Tomatoes, Broad Beans, French Beans, Garlic Bread and Tossed Salad •	£12.95
Chicken, Leek and Bacon Pie, Twice Cooked Chips, Peas and Carrots	£12.95
Trio of Olde English Pork Sausages (Award Winning Locally Sauced), Creamy Mashed Potato, Garden Peas, Carrots and Onion Gravy	£12.00

GRILLS

8 oz Prime Sirloin Steak, Onion Rings, Sautéed M	ushrooms	£16.95
8 oz Hand Pressed Steak Burger, Onion Rings		£12.00
All grills served with twice cooked chips	Add Bacon and Cheese - extra	£2.00

SIDES

Twice Cooked Chips	£2.50	Seasonal Vegetables	£3.00
Minted New Potatoes	£2.50	Mixed Leaf Salad	£3.00
Garlic Bread	£2.50	Peppercorn Sauce	£2.95

Our meals are cooked to order and take time to prepare, so your food may take longer to serve to you than you may be accustomed to at other establishments. Beef is locally sourced & hung for 21 days. Our ingredients are locally sourced whenever possible.

Please inform us of any allergies or dietary needs

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Vegetarian

Most dishes can be adapted to accommodate allergies