



GLUTEN FREE

NIBBLES

SPICED PUFFED PORK RIND
Cider apple compote

3.00

MARINATED OLIVES & SUN BLUSHED TOMATOES (v)

3.00

ROOT VEGETABLE CRISPS (v)
Garlic mayo

3.50

TO BEGIN

SALT BEEF & POTATO HASH

Soft poached egg, homemade ketchup

6.60

CLASSIC KING PRAWN COCKTAIL

Marie Rose sauce

8.50

STEAK TARTARE

Aged seared Staffordshire beef with shallots, parsley, gherkins, capers, mustard topped with an egg yolk

9.50

THAI SPICED NOODLES, COCONUT & TOFU (ve)

Chilli, garlic, ginger, spring onion, coriander

5.50

THE MEDITERRANEAN

Grilled halloumi, prosciutto, salami, bresaola, marinated artichokes, sun blushed tomatoes, mozzarella, olives, gluten free bread

16.50 (FOR 2)

PACKINGTON PORK & GRESSINGHAM DUCK TERRINE

Apple & Burton ale chutney, pickled vegetables, gluten free bread

6.50

SEARED ATLANTIC SCALLOPS

Mushy pea mayo, crispy pancetta

11.00

FRESHLY MADE SOUP OF THE DAY (v)

Rustic bread

4.90

STIR FRIED SALT & PEPPER SQUID

Red chilli & spring onion

7.90

MAINS

STEAKS

30 Day aged locally sourced beef. Served with a choice of chips, skinny fries or sweet potato fries or salad

8OZ RUMP 16.75

8OZ SIRLOIN 19.75

12OZ RIB-EYE 25.00

7OZ FILLET 27.50

16OZ CHATEAUBRIAND 49.00

SAUCES: Diane, peppercorn, blue cheese

2.50

BURGERS

All served with a choice of chips, skinny fries or sweet potato fries

MEYNELL BURGER

Spiced mayo, avocado salsa, onion jam, Gruyère cheese, pancetta, toasted gluten free bun

12.90

CHICKEN 'CORDON BLEU'

Corn fed chicken breast, topped with pancetta, melting brie & caramelised apple butter, gluten free toasted bun

12.50

LAMB KOFTA BURGER

Tzatziki, toasted gluten free bun

12.50

MEYNELL SHEPHERD'S PIE

Peas, leeks & mint

11.90

BREAST OF CORN FED CHICKEN

Blue cheese & leek risotto, pancetta

13.90

PAN FRIED CALVES LIVER & PANCETTA

Creamed potato, onion gravy

16.50

SIDES

HOUSE CHIPS

SKINNY FRIES

NEW POTATOES

CREAMED POTATO

CUMIN ROASTED CAULIFLOWER, CHICKPEAS, TOMATO & SPINACH (ve)

Coconut & coriander dhal

12.00

24 HOUR SLOW ROAST PACKINGTON PORK BELLY, SAGE & ONION STUFFING

Apple sauce, puffed rind, cabbage & potato hash

14.50

SEASONAL GREENS

GREEN SALAD

MIXED SALAD

ALL 3.00

SALAD BOWLS

ASIAN STYLE (ve)

Spicy chickpeas, tofu, quinoa, roasted sweet potato, mouli, carrot & garden radishes, tahini & turmeric dressing

9.50

MEXICAN STYLE (v)

Spicy black beans, lentils & quinoa, tomato salsa, sour cream, avocado, lime

9.50

THAI BEEF SALAD

Bean sprouts, spring onions, shallots, basil, mint, coriander, cucumber, pickled ginger, lime, tamari & sesame dressing, toasted jasmine rice & chilli

12.50

FROM THE SEA

HALF/FULL LOBSTER

Thermidor or garlic butter. New potatoes & seasonal greens or salad

22.00/40.00

FRUITS DE MER

For two to share. 48 hours' notice required
A selection of Scottish, Northumbrian & Cornish seafood: Whole lobster, scallops, oysters, crab, langoustines, prawns, shellfish (*all subject to daily catch*)

79.00

FRESHLY CAUGHT FISH OF THE DAY MARKET PRICE

GRILLED FILLET OF COD

Chips, mushy peas, tartar sauce

16.95

TO FINISH

DESSERT

ASSIETTE CHOCOLATE

Dark chocolate mousse, iced milk chocolate parfait, white chocolate truffle, orange & passion fruit

6.50

DAILY SELECTION OF NEEDWOOD FARM ICE CREAMS

3 scoops

4.50

MEYNELL 'MESS'

Crisp meringue, seasonal berries, marshmallow, chocolate brownie, fudge, ice cream, mango & raspberry coulis

6.50

RASPBERRY CRÈME BRULEE

Raspberry compote

5.90

MEYNELL CHEESE PLATTER

WEBSTER'S STILTON (v)

Finest quality blue stilton produced in Leicestershire by sisters Margaret & Helen Callow

CAMEMBERT

Soft mild camembert from Normandie

CORNISH YARG (v)

Semi hard cow's milk cheese made in Cornwall, wrapped in edible nettles to form a rind

Served with chutney, onion bread & wafers

THREE CHEESES 7.90 FOUR CHEESES 9.90 FIVE CHEESES 11.90

ROSARY ASH GOATS CHEESE (v)

Creamy fresh pasteurised goats cheese, natural acidity, mousse like texture

BLACK BOMBER CHEDDAR (v)

Welsh cheddar from Snowdonia, hard cow's milk, pasteurised

REBLOCHON

Soft washed ring French cheese, from the alpine region of Savoie, raw cow's milk