



NIBBLES

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| ZUCCHINI FRIES (v) 4.00 | CRISPY FRIED ONION PETALS (v) Ranch dip 3.50 | 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 | CAULIFLOWER BHAJIS (v) Raita dip 4.00 | ARTISAN BREAD (v) Roast garlic with butter 3.50/4.50 |
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TO BEGIN

SMOKED HADDOCK ARANCINI

Mushy pea mayonnaise, herb and caper salad

6.90

ROAST SWEET PEPPER, SUN BLUSHED TOMATO, OLIVE & CAPER LINGUINI (v)

Shaved parmesan & rocket

5.90

SEARED ATLANTIC SCALLOPS

Chorizo & black pudding

11.00

TEMPURA SALT & PEPPER SQUID

Red chilli & spring onion

7.90

HERITAGE TOMATO, GOATS CHEESE, PROSCIUTTO, AVOCADO, SOURDOUGH CROUTONS

Basil oil

5.90

SHARING PLATTERS

THE SECRET GARDEN (v)

Chickpea & bulgur wheat pattie, lemon & thyme hummus, zucchini fries, beetroot & feta tabbouleh, avocado salsa, roasted peppers, toasted flat bread

12.50

THE SEASIDE

Chilli, salt & pepper squid, smoked salmon & King prawn cocktail, cajun battered haddock, lime & coriander crème fraîche, smoked haddock arancini, mushy pea mayo

18.90

THE MEDITERRANEAN

Grilled halloumi, prosciutto, salami, bresaola, marinated artichokes, sun blushed tomatoes, mozzarella, olives, rosemary focaccia

16.50

FRESHLY MADE SOUP OF THE DAY (v)

Artisan bread

4.90

CLASSIC PRAWN COCKTAIL

Marie Rose sauce

8.50

PACKINGTON PORK & GRESSINGHAM DUCK TERRINE

Apple & Burton ale chutney, pickled vegetables, toasted sourdough bread

6.50

SALT BEEF & POTATO HASH

Soft poached egg, homemade ketchup

6.60

THAI SPICED NOODLES, COCONUT & TOFU (ve) / KING PRAWNS

Chilli, garlic, ginger, spring onion, coriander

5.90 (ve) / 8.50

MAINS

STEAKS

30 Day aged locally sourced beef.

Served with a choice of chips, skinny fries, sweet potato fries or salad

8OZ RUMP 16.75

12OZ RIB-EYE 25.00

8OZ SIRLOIN 19.75

7OZ FILLET 27.50

For two to share

32OZ TOMAHAWK 52.00

SAUCES Diane, peppercorn, blue cheese 2.50

ROAST SWEET PEPPER, SUN BLUSHED TOMATO, OLIVE & CAPER LINGUINI (v)

Shaved parmesan & rocket

10.00

BREAST OF CORN FED CHICKEN

Blue cheese & leek risotto, pancetta

13.90

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

Apple sauce, puffed rind, black pudding, cabbage & potato hash

14.50

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

Coconut & coriander dhal, mini naan

12.00

RAS EL HANOUT SPICED CHUMP OF LAMB

Moroccan couscous, tzatziki, orange oil

17.90

FROM THE SEA

HALF/FULL LOBSTER

Thermidor or garlic butter New potatoes & seasonal greens or salad

22.00/40.00

BAKED COD LOIN

Sourdough, parmesan & herb pangrattato pasta, peas & courgettes, parsley & garlic pesto

16.30

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)

CLASSICS

PAN FRIED CALVES LIVER & PANCETTA

Creamed potato, onion gravy

16.50

HADDOCK & CHIPS

Chips, mushy peas, tartare sauce

12.90

MEYNELL SHEPHERD'S PIE

Peas, leeks & mint

11.90

BURGERS

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

MEYNELL 8OZ BURGER

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

12.90

LAMB KOFTA BURGER

Tzatziki, toasted flat bread

12.50

CHICKEN 'CORDON BLEU'

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

12.50

MEDITERRANEAN STYLE CHICKPEA & BULGUR WHEAT BURGER (v)

Toasted pine nuts, parsley, cumin & cheddar, beetroot & feta tabbouleh, toasted bun

9.50

SIDES

HOUSE CHIPS SKINNY FRIES

SWEET POTATO FRIES

CRISPY ONION PETALS CAULIFLOWER CHEESE

NEW POTATOES CREAMED POTATO

ALL 3.00

SEASONAL GREENS GREEN SALAD MIXED SALAD

SALAD BOWLS

MEXICAN STYLE (v)

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

9.50

THAI BEEF SALAD

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

12.50

ASIAN STYLE (ve)

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

9.50

CHICKEN CEASAR SALAD

Romaine lettuce, anchovies, sourdough croutons, corn fed chicken breast, garlic, parmesan, anchovy dressing

11.50

PIZZA

GARLIC BREAD

Hand stretched pizza base, garlic oil & rock salt

4.50

GOATS CHEESE & RED ONION JAM

Hand stretched pizza base, balsamic glaze

4.50

CHEESE GARLIC BREAD

Hand stretched pizza base, mozzarella, garlic oil & rock salt

5.00

RIGHT OR WRONG

Homemade tomato sauce, shredded ham hock, pineapple, mozzarella

8.75

THE PIGGY ONE

Pulled pork belly, pepperoni, salami, prosciutto, olives, red onion, mozzarella, BBQ sauce

12.50

ITALIAN JOB

Homemade tomato sauce, mozzarella, prosciutto, pepperoni, roast tomatoes, rocket, basil pesto

11.90

THE CAESAR

Chicken breast, pancetta, mozzarella, parmesan, gem lettuce, anchovy & garlic dressing

11.90

THE CLASSIC (v)

Homemade tomato sauce, mozzarella

7.90

THE PRAWN STAR

Homemade tomato sauce, mozzarella, King prawns, spicy nduja sausage, red pepper, red onion, sweet chilli, crème fraîche

12.90

THE PEPPER STAR

Homemade tomato sauce, pepperoni mozzarella

8.75

THE SPICE IS RIGHT

Homemade tomato sauce, tandoori chicken, red & green peppers, red onions, jalapeños, coriander, mint yoghurt

11.75

THE ORIENT

Confit duck leg, spring onions, red chilli, coriander, hoisin, pak choi, mozzarella

12.90

SPRING TIME (v)

Homemade tomato sauce, sprouting broccoli, asparagus, balsamic onion jam, goats cheese, basil pesto

9.90

THE HIPPIE (ve) (df)

Vegan cheese, tofu, avocado, red peppers, red onions, rocket, tomato sauce, balsamic glaze

8.90

THE CARIBBEAN

Jerk spiced chicken breast, BBQ sauce, pineapple, red onion, mozzarella

11.75

PLEASE KINDLY NOTE, PIZZAS ARE HAND CRAFTED IN A SEPARATE KITCHEN AND MAY NOT ARRIVE AT THE SAME TIME AS DISHES FROM THE MAIN MENU

TO FINISH

DESSERT

DAILY SELECTION OF NEEDWOOD FARM ICE CREAMS

3 scoops

4.50

ORANGE & BRIOCHE BUTTER PUDDING

Vanilla ice cream, Cointreau custard

5.90

MANGO CHEESECAKE

Tropical fruit salsa

6.50

MEYNELL 'MESS'

Large enough to share

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

7.90

MEYNELL BANANA SUNDAE

Large enough to share

Banana cheesecake, banana ice cream, banana fritter, chocolate sauce

7.90

ASSIETTE OF CHOCOLATE (gf)

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

6.50

RASPBERRY CRÈME BRULEE

Lemon shortbread, raspberry compote

5.90

STICKY TOFFEE PUDDING

Salted caramel ice cream, toffee sauce

5.90

MEYNELL CHEESE PLATTER

WEBSTER'S STILTON (v)

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

CAMEMBERT

Soft mild Brie de Meaux from Normandie

CORNISH YARG (v)

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

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

Served with chutney, onion bread & wafers

THREE CHEESES 7.90 FOUR CHEESES 9.90 FIVE CHEESES 11.90

HOT DRINKS

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| AMERICANO | £2.70 |
| CAFFÉ LATTE | £2.90 |
| FLAT WHITE | £2.90 |
| MOCHA | £2.90 |
| CAPPUCCINO | £2.90 |
| DOUBLE ESPRESSO | £2.50 |
| MACCHIATO | £2.80 |
| HOT CHOCOLATE | £2.80 |

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| TAYLOR'S ENGLISH BREAKFAST |
| TAYLOR'S PEPPERMINT |
| TAYLOR'S GREEN TEA & SWEET MINT |
| TAYLOR'S SPICED APPLE |
| TAYLOR'S SWEET RHUBARB |
| TAYLOR'S LYCHEE & LIME |
| TAYLOR'S MANDARIN & GINGER |

All at £2.80

PUDDING WINES

CHÂTEAU SEPTY MONTBAZILLAC

FRANCE 70ML £3.90 | 750ML £35.00

Golden in colour, offers honeyed orchard fruit, nuts and citrus refreshment – equally suited to rich savoury pâtés and cheeses as desserts.

CORNEY & BARROW SAUTERNES BY CHÂTEAU D'YQUEM

FRANCE 70ML £6.90 | 375ML £35.00

Beautifully balanced wine which goes equally well with rich terrines, cheeses and desserts.

STICKY MICKEY LATE HARVEST ERADUS

NZ 70ML £5.90 | 375ML £32.00

Appealing aromas of apricots, dried fruit and honey on the nose. The palate shows mango, tropical fruit and melon flavours.

TOKAJI BLUE LABEL 5 PUTTONYOS ROYAL TOKAJ

HUNGARY 500ML £69.00

Sweet, rich and beautifully balanced, with citrus fruit and fine acidity giving a long, refreshing finish.

v - vegetarian, gf - gluten free, df - dairy free, ve - vegan, gfo - gluten free option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.