

Dinner Menu

House cocktail - "French 75"

"Named after the WW1 artillery gun which, like the drink, was known for its kick! Made with gin, cointreau & lemon juice, topped up with house Champagne" £7.95

House cocktail - "Watermelon Gin & Tonic"

"A refreshing twist on a classic drink. Made with Sipsmith gin and Fever-tree tonic" £5.95

Our complimentary house bread is freshly baked and served with olive oil from Charles Randall's organic farm in southern Spain. Extra bread £1.25

Our olive oil, as well as a selection of homemade produce & other items of local interest, is available to purchase from our farm shop at reception.

Starters

Glazed Lincolnshire poacher, Devonshire crab ramekin, toasted soldiers £7.50

Whole baked Camembert, to share, topped with honey, shallot & thyme glaze, toasted bread & homemade chutney £12.50 **V**

Lincolnshire ham hock croquette, homemade piccalilli £6.75

Roast breast of Pigeon, beetroot Puree, orange & saffron fennel £7.50 **G**

Pan seared scallops, cauliflower puree & black pudding £9.25
(Scallops - £2.25 supplement for Dinner Bed & Breakfast Guests)

Smoked mackerel pate, Melba toast £6.50

Meat

Roast breast & confit leg of mallard, red cabbage, picalo parsnips & herb mash £17.25 **G**

Braised lamb shank, creamed potatoes, cavelro nero £17.95

Loin of Easton Estate venison, Savoy cabbage, smoked bacon, carrot puree & potato rosti £19.25 **G**

Corn fed chicken supreme, garlic & rosemary fondant potato, peas a la Francias £16.95 **G**

Prime Scottish 28 day aged sirloin steak £19.25/ Fillet £24.95 **G**
(Fillet - £5.00 Supplement for Dinner Bed & Breakfast Guests)

Served with chips a warm salad of shallot, radish & dressed leaves

Red wine, peppercorn & blue cheese sauces are available to complement your steak at £2.00 each **G**

Fish & Shellfish

Grilled fillet of seabass, niçoise salad, poached free range egg £17.95 **G**

Fillet of Rutland Water trout, lemon & dill cake, wilted greens & chive butter sauce £16.75 **G**

Fillet of hake wrapped in prosciutto ham with shellfish & baby leaf spinach risotto £17.25 **G**

Vegetarian

Butternut squash, pinenut & apricot curry, braised rice & riatta £15.50 **V**

Harry's Bar tagliolini pasta, glazed with Parmesan served with a green salad £13.50 **V**

Add Prosciutto ham £2.00 for the classic dish

V Vegetarian

G Gluten free

Salads

Stilton, red onion marmalade & walnut salad £5.95/£11.50 **V G**

Classic Caesar salad, chargrilled chicken, marinated anchovies £7.50/£14.95

Traditional oak smoked salmon, capers, lemon & mixed leaf salad £7.75/£15.25 **G**

Sides £2.95 **V G**

Buttered new potatoes

Curly kale

Seasonal vegetables

Steak chips or Skinny fries

Mixed salad

Wines of the moment

Oveja Negra Chardonnay-Viognier Chile 2013 (White)
"With intense tropical aromas from the Chardonnay and the Viognier's light floral and ripe apricot notes, this blend stands out for its unique expression and identity. Perfect with fish, shellfish & camembert cheese".

175ml £4.95 / 250ml £6.25 / Bottle £18.95

Quinta do Crasto, Douro Portugal 2013 (Red)
"Deep ruby red with aromas of cherry and plum, backed up with further notes of rosemary and vanilla. Full bodied yet soft and balanced. Great with savoury starters, red meats and mature cheeses".

175ml £6.50 / 250ml £8.50 / Bottle £24.95

Local suppliers include Manton Farm (asparagus, raspberries & strawberries) Easton Estate (game), Rutland Water (trout) Exton Estate (apples & damsons) We have a kitchen garden in the hotel grounds, growing vegetables & herbs which we use on many of the dishes in the restaurant. Our rare-breed hens & ducks also provide beautiful, fresh eggs Our kitchen brigade prides themselves on using locally sourced & seasonal produce where possible.

If you have any specific dietary requirements please let us know. All of our dishes are prepared to order; if your time is limited, please let us know and we will be as accommodating as possible. A food allergy folder is available on request

We have added a discretionary 10% service charge to your bill. If you do not agree we will happily deduct it. Equally, if you feel that you have had service which merits further generosity then please feel free to add whatever you feel is appropriate.