

Set menu 2026

Available Thursday evenings - Friday & Saturday Lunchtime

2 course £22.00 – 3 course £29.00

Starters

Cream of tomato & basil soup – cheese straws

Chicken Liver pate – toasted ciabatta, relish

Twice baked red Leicester soufflé – apple & celeriac rémoulade

Melon, Parma ham (optional), fresh mint & pomegranate syrup

Mains

Pork schnitzel, sautéed new potatoes, cider cream sauce, seasonal vegetables

Chicken Caesar salad, baby gem, anchovies, croutons

Braised blade of beef, creamed mashed potato, seasonal vegetables, jus

Beer battered mini fish & chips, triple cooked chips, mushy peas, homemade tartar sauce

Whitaker's gourmet beef burger – toasted brioche bun, bacon, baby gem, tomato, red onion relish, skinny fries (choice of either cheddar or stilton)

Harissa spiced chicken breast burger - toasted brioche bun, baby gem, tomato relish, blue cheese, skinny fries

Brie, tomato, onion, courgette, aubergine, red pepper vol-u-vent – dressed rocket

Dessert

Apple gyozas, cinnamon sugar, caramel sauce – vanilla ice-cream

Cheesecake of the day

Fresh fruits Pavlova – Chantilly cream

Double chocolate brownie – fudge sauce, vanilla ice-cream

Cheddar Cheeseboard - grapes, celery, chutney, crackers

Sandwiches available only at lunchtimes – all served on ciabatta with dressed salad

£10.95 each

Prawns with marie rose sauce

Cajun Chicken, mango mayonnaise

Bacon, brie & Cranberry

Goats cheese & red onion chutney

Before you order please make your server aware of any food allergies or intolerances

Vegan options available for pre-order 48 hours before your visit