

# B

## WINTER DINNER MENU

### WE RECOMMEND

White wine - Kleine Zalze Chenin blanc, S.Africa 175ml £3.75 . 250ml £5.25 . Btl £15.95

Red wine - Callia lunaris Shiraz, Argentina 175ml £3.75 . 250ml £5.25 . Btl £18.95

Cocktail - Mullberry Gin Royale £6.95

Gin & Tonic - Burleigh's Leicester Dry, Fever-tree Mediterranean tonic

### PRE-STARTER

Hand-made breads, marinated olives, oils (v) £2.95 p/p

Goat's cheese truffles, caramelised onions (v) (gf) £2.95 p/p

### TO START

Freshly prepared soup of the day (v) texture, Artisan bread £5.45

Stuffed Portobello mushroom (gf) spinach, bacon, cream cheese, Parmesan £6.35

Sautéed King prawns garlic chilli butter, Artisan bread £9.95

Thai fish cakes tomato, lime coriander salsa £7.95

Duck liver parfait sour dough toast, spiced plum chutney £7.45

Falafel (v) natural yoghurt salad, hummus, Tzatziki dressing £6.45

Gloucestershire pork cheeks braised, crushed potato tian, burnt apple puree, red wine jus £6.95

### SHARING SLATES / STARTERS FOR TWO

Whole Camembert baked loaf (pasteurized) (v) garlic, herbs, sourdough, red onion chutney £15.95

Charcuterie Mezza Parma ham, chorizo, olives & Feta, hummus, Tzatziki, cucumber, red pepper, Artisan bread £15.95

Seaside slate battered calamari, whitebait, beer battered haddock, tartare sauce, sweet chilli dip £15.95

### FISH

Oven baked Scottish fillet of salmon herb crusted, crushed baby new potatoes, white wine sauce £14.95

Pan fried fillet of seabass (gf) Saffron risotto, charred asparagus, basil pesto £15.95

Pan fried Swordfish steak (gf) garlic & ginger infused, herb roasted potatoes, baby roasted tomatoes, wilted spinach £18.95

Leicestershire 'Tiger' ale battered haddock Piper chips, crushed minted peas, tartare sauce £12.95

### VEGETARIAN & VEGAN

Sweet potato & red lentil burger (v) toasted Brioche, Piper chips, beetroot salsa, hummus £12.95

Tofu salad (v) (vg) (gf) beetroot, spinach, couscous, soy, sesame, balsamic syrup £12.95

Risotto of the day (v) (gf) ask your server for today's risotto £12.95

### WINTER MAINS

Rack of Leicestershire lamb (gf) Dauphinoise potato, braised red cabbage, roasted roots, redcurrant jus £22.95

Supreme of local chicken (gf) French trimmed, creamed mash, sweet potato puree, seasonal vegetables, jus £15.65

"Bakers own" steak Suet pudding Leicestershire beef, bacon lardons, mushroom, suet pudding creamed mash, roasted roots, stock gravy £14.85

Jacob's ladder of Leicestershire beef (gf) horseradish mash, wild mushrooms, pancetta, jus £15.95

Breast of Gressingham duck (gf) Dauphinoise potato, baby leeks, Heritage carrots, black cherry jus £17.95

### STEAKS & BURGERS

9oz Leicestershire ribeye steak £21.95

8oz Leicestershire prime fillet steak, prepared in house £29.95

Piper chips, vine tomatoes, field mushroom, red onion fritter (peppercorn, Jameson whiskey & Stilton, rich jus, garlic & parsley butter) £2.50 supplement

Classic beef burger stack toasted Brioche bun, bacon, tomato relish, onion rings, Piper chips, pickled gherkin (mature Cheddar, Stilton, Mozzarella) £1.00 supplement £13.95/£14.95

### SIDES

Bowl of seasonal vegetables £3.75

Bucket of 'Piper' chips £3.85

Bucket of Tiger ale beer battered onion rings £3.65

Mixed side salad, honey citrus dressing £2.95

Dauphinoise potatoes £3.95

### DESSERTS

Belgian chocolate brownie (gf) hand-made vanilla-pod gelato £6.25

American style pancakes maple syrup, fresh fruit, hand-made vanilla-pod gelato £5.95

Winter crumble of the day ask your server for today's choice, custard, gelato £6.95

Baileys crème brûlée Belgian chocolate shortbread £6.65

Strawberry panna cotta (gf) fresh fruits, mixed berry coulis £6.95

Sticky toffee pudding toffee sauce, clotted cream £6.85

Hand-made gelato or sorbet, (ask for today's selection) £4.95

Sharing Dessert slate Chefs selection of three desserts £13.95

### CHEESEBOARD

Hearty 'Winter' cheese slate - for 1 or 2 pers red Leicester, local Stilton, Leicestershire Cheddar, Somerset Brie, green apple, celery, red onion chutney, selection of crackers £8.95/£14.95

Allergy information: Before ordering, please speak to one of our team if you would like assistance on allergy information regarding the dishes on our menu  
Children are more than welcome & we are happy to offer children's alternatives or small portions of some of our dishes, just ask!