


Introduction

August has arrived and our Head Chef Phillip Sharpe has created this special menu with a core focus on using the wealth of fresh ingredients coming into season. As part of our **maiYango**  ethos, great care and effort is taken in sourcing only the best local ingredients, using local suppliers and offering food traceability. We are proud to announce part of our fresh produce is now sowed, nurtured and picked for us by a local farm in Rothley, Leicestershire. We hope you enjoy your dining experience.

Starters

(v) roasted red pepper and vine tomato soup chilli infused oil	£5.50
seared red mullet with gazpacho sorbet chorizo risotto	£6.95
seared king scallops with thai spiced mussels cauliflower puree and leaves	£10.50
confit leg of gressingham duck and ham hock terrine damson compote, toasted brioche	£6.95
soy and honey glazed wood pigeon roasted squash, beetroot reduction	£6.95
(v) stilton, pear and walnut risotto dressed herbs, parmesan crisp	£6.95
(v) grilled capricorn goats cheese with smoked cherry tomatoes crisp pastry, roquette, aged balsamic	£6.50



AA Rosette Award for Culinary Excellence 2009

Mains

roasted wild halibut, citrus mash spaghetti vegetables, lemongrass foam	£17.50
pan fried sea bass, saffron and chive linguine roasted and creamed vegetables, shellfish sauce	£16.50
slow roasted belly of pork with herbed fillet mustard mash, gooseberry reduction	£16.50
slow roasted blade of beef with char grilled filled wasabi and herb rosti, wild mushroom jus	£22.50
trio of moroccan spiced lamb, vegetable dauphinoise cutlet, shoulder and rump, creamed leeks	£18.50
galantine of poussin with gressingham duck roasted sweet potatoes, port and thyme jus	£17.50
(v) thai curry of selected seasonal vegetables with tandoori paneer saffron braised rice, sweet chilli and lentil cream	£13.95
(v) beetroot and cherry tomato tarte tatin with grilled halloumi herb mash, white bean and herb cream	£14.50
(v) vegetarian inspiration an inspired off the cuff collection of tastes, flavours and textures	£15.50
6 course taster menu a collection of dishes from the menu providing a taste of maiyango (only available if the whole table orders the taster option, served till 9.30pm)	£36.00

Some of our food may contain traces of nuts.

We liaise closely with our local food suppliers to ensure our ingredients do not include genetically modified maize or Soya. For those with special dietary requirements or allergies who may wish to know certain ingredients, please ask a member of staff who will be happy to assist.



A 10% service charge will be added for tables of 6 and above.

The **best** SmileSafe rating for food hygiene practice, structure and confidence in management

Desserts

Phillip Sharpe's unique selection of desserts is a perfect blend of traditional recipes combined with contemporary twists using only the best seasonal ingredients. All desserts are made to order therefore will take longer to arrive at your table, however we are confident that these will be some of the best desserts you'll have ever tasted and well worth the wait!

strawberry and chilli parfait strawberry and mango salsa, sorbet	£6.50
cherry and almond samosa with amaretto anglaise raspberry and crème fraiche ice cream	£5.95
pistachio crème brulee with crisp biscotti chocolate and mandarin sorbet	£5.95
dark chocolate fondant, lavender ice cream seasonal berry compote (12 minutes cooking time)	£6.50
selected seasonal fruit set in champagne jelly vanilla milk sorbet, crisp tuille	£5.95
an assiette of desserts a collection of the above	£14.50
a selection of homemade ice creams and sorbets	£4.95
a selection of fine cheese chutney, apples, grapes, celery, selection of biscuits	£6.95

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