

Hercules Inn

Starters

Spiced Butternut Soup, Homemade Bread

Duck Liver Pate, Tomato and Thyme Chutney, Homemade Date and Walnut Toast

Tiger Prawn Cocktail, Lemon Crostinis

Mains

Tomato and Goats Cheese Tart Tatin, Watercress Salad, Balsamic, Herb Oil,

21 Day Aged Leicestershire Beef Rump Cap Steak, Mash, Roasted Vine Tomatoes, Jus

Lemon and Thyme Grilled Sea Bass Fillets, Wild Mushroom Rosti, Buerre Blanc

Served with Seasonal Vegetables and Roasties

Desserts

Vanilla Creme Brulee' Orange Shortbread

Chocolate and Baileys Cheesecake, Berry Compote

Selection of Gopsall Farmhouse Local Ice Cream, Vanilla, Chunky Chocolate, Raspberry Pavlova

2 courses @ £19, 3 courses @ £23 per head
Wednesday only