

# STAPLEFORD PARK

## FOOD IN AND AROUND THE AREA

Melton Mowbray, known as the Rural Capital of Food, is home to the Melton pork pie☆ and Stilton cheese☆. Farmers and artisanal food take pride in producing the best from the land and we pride ourselves in supporting our local farmers and specialty food producers. Throughout the season, Chef and his team also forage for edible ingredients around our estate and use these seasonal plants and fungi such as nettles, wild garlic, elderflowers, meadowsweet, oak moss, a variety of mushrooms in his dishes. Chef enjoys visiting and talking to local producers to learn about the ingredients that he will be using for his dishes. Listed below are just a few of the local artisans we source from, keeping it local, doing our bit to support the community and reduce carbon footprint where possible:

### **Belvoir Ridge Creamery ~ 8.5 miles**

We source some of our cheeses, cream and butter from Belvoir Ridge who currently have the largest milking herd of Red Polls left in the country, traditional dual-purpose English cattle used for producing milk and tasty meat. Less known than the famous Stilton, Colwick is fresh cheese invented circa 17<sup>th</sup> century south of Nottingham. Soft and curdy, made in a mould similar to a cake-tin. It has only recently made a comeback after being re-discovered recently

### **Rutland Charcuterie ~ 9.7 miles**

We buy some of our bacon, charcuterie and cured meats from Nick Brake of Rutland Charcuterie who makes delicious Continental-style cured meats using the British ingredients, Nick's way.

### **Melton Mowbray Pork Co ~ 5.6 miles**

Using the finest pigs raised in the area on a traditional diet consisting of Stilton cheese whey and locally grown cereal, this fourth-generation family butcher specialises in the supply of quality pork products, sourcing from local farmers to ensure full traceability and a short supply chain.

### **Manor Farm Dairy Products ~13.7 miles**

Enjoy a variety of tasty and interesting flavoured yogurt at breakfast. The Friesian cows are milked at 5am every morning and by 3pm, turned into award winning yogurt, while the rest will be delivered to Long Clawson Dairy outside Melton Mowbray to become delicious Stilton cheese. The cows are left out to pasture as much as possible except during adverse weather conditions.

## FOOD FACTS

☆ The uncured meat of the Melton pork pie, unlike other pies that use cured meat is grey in color when cooked. The meat is chopped rather than minced. Hand-formed crust gives the pie its slightly irregular shape, the sides bow outwards unlike those that are mould-baked. Named after the town of Melton Mowbray, it was popular with fox hunters in late 18<sup>th</sup> century.

☆ Although invented in the village of Stilton in Cambridgeshire where the name is derived from, today, only "Stilton" cheese made in Derbyshire, Leicestershire and Nottinghamshire can be so called, because of the strict protected geographical indication status in Europe, similar to the Melton pork pie.

Please note dinner inclusive guests can choose all items on the A la Carte menu

with exception of side orders and cheese which carry a supplement charge.

Dishes may contain traces of food allergens. If you have any dietary requirements, food allergies or intolerances, please speak to a member of our team and we are happy to adjust our dishes to meet your dietary needs.

A discretionary 10% service charge will be added to your bill

## STARTERS

72 Hour braised ox tongue, beef tea, celeriac	10.50
Cured salmon, Brentingby gin lemon puree, cucumber, Avruga caviar	11.00
Orange and caraway glazed carrots, crispy tofu, salsify (Vegan)	9.50
Seared mackerel, chicory, tarragon, raisin & horseradish	10.00
Squab pigeon, pancetta, sweetcorn pearl barley	11.50
Golden beetroot, turnip, radish & goats cheese pearls (V)	9.50
Confit pheasant, cauliflower, apple, truffle	10.50

## MAINS

160g Hereford beef fillet, braised short rib, wild mushrooms, butternut squash	32.00
Poached halibut, watercress, mussels & charred leeks	29.50
Roasted cauliflower quinoa, rosemary, sweet potato (Vegan)	20.50
Loin of venison, sloe gin & blackberry glaze, pressed potato, artichoke & parsnips	31.00
Portobello mushroom, kale & stilton wellington (V)	21.50
Fillet of turbot, samphire, Devon crab & purple potato	30.50
Creedy Carver duck breast burnt onion puree, pumpkin & spinach	28.00

## SIDES

Selection of seasonal vegetables	4.50
Chefs potato dish	4.50

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