



## The Greyhound Coaching Inn

► **Location** Market Street, Lutterworth, LE17 4EJ **t:** 0843 153 0578  
**w:** www.greyhoundinn.co.uk **e:** bookings@greyhoundinn.co.uk

Like any good historic town or village, Lutterworth has an inn at its heart. The Greyhound has served as a coaching inn since the early 1700s. Today, the ethos of offering rest – there are 33 beautifully designed en-suite bedrooms – and sustenance – the inn has an excellent restaurant – is upheld. In 1989, the proprietor bought the then dilapidated inn with the intention of restoring it to its former glory. So successful was he in his quest that The Greyhound can now boast patrons who have been regulars for over 20 years. The interior design is sympathetic to the original features of this Grade II listed building, but a contemporary edge adds comfort.

In the restaurant, head chef Steve Dennis weaves his magic with seasonal ingredients to create an ever-changing selection of English fare with a contemporary twist. Brie, chestnut and cranberry parcel with mango and sweet chilli sauce exemplifies the innovative thinking of the kitchen team. Mains include comforting favourites like roast Harborough pork tenderloin, spiced sausage, black pudding and smoked bacon with apple and sage sauce, roast new potatoes and kale. A locally renowned carvery is served every Sunday, and there are, of course, light bites, sandwiches, panini and baguettes served at lunchtimes the rest of the week.



Excellent conferencing facilities and a superb reputation for hosting parties and wedding receptions can be added to the list of reasons to explore all that The Greyhound Coaching Inn has to offer.

### Modern British



HB

£20 to £35



### Food Served:

Mon-Fri  
7am-9am, noon-2pm,  
7pm-9.30pm;  
Sat 8am-9.30am,  
noon-2pm, 7pm-9.30pm;  
Sun 8am-9.30am,  
12.30pm-2.30pm (carvery),  
7pm-8.45pm

## The White Swan

► **Location** Main Street, Shawell, Nr. Lutterworth, LE17 6AG **t:** 0844 683 9147  
**w:** www.whiteswanshawell.co.uk **e:** info@whiteswanshawell.co.uk

Situated in the quaint Leicestershire village of Shawell, The White Swan combines the home-from-home atmosphere of a traditional country pub with refined, imaginative and stunningly presented cuisine. Head chef Rory McClean has drawn on the technical flair he gained at Michelin-starred restaurants in London to take the gastropub concept to a whole new level at this very special venue.

I started with the hand-dived scallops with curried cauliflower and black truffle dressing. The combination of ingredients worked wonderfully well, and each element was cooked to a tee. My main course of barbecue mackerel, confit potato, pickled cucumber and beetroot was another masterclass in how to successfully combine multiple strong flavours in one dish, and the addition of horseradish snow was an elegant and playful touch. Dessert was a perfectly executed chocolate moelleux – rich, warming, and accompanied by caramel bananas and a creamy rum and raisin ice cream. A selection of petit fours served with coffees was a stylish ending to an extremely memorable meal.



If you haven't already picked up the phone to book a table, then there are yet more reasons why The White Swan should be top of your list of must-visit restaurants this year. There's the wine and dine offer on Wednesdays, when guests are encouraged to enjoy matched wines from the restaurant's extensive high-end wine list, and the luxurious Champagne breakfasts every Saturday. How could you say no?

### Modern British



HB

£15 to £25



**Open:** Mon-Sat 11am-11pm;  
Sun noon-6pm

**Food Served:** Tues-Sat  
noon-3pm, 6pm-9.30pm;  
Sun noon-3pm