



The Menu

One Course ~ £25.00 • Two Courses ~ £35.50
• Three Courses ~ £46.00

Including complimentary appetiser, bread, two vegetables, and potatoes

First Courses

Smoked Salmon - hand carved and served with buttered brown bread

Confit of duck crêpes - Two small pancakes filled with confit of duck leg, finely sliced spring onion and cucumber, served with Cumberland sauce

Madeiran Mushroom (V) - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

Risotto (V) - creamy savoury rice with petit pois peas and garden mint

King Prawns - served in a shell on vermicelli pasta with a sauce of butter, oregano, parsley, white wine, onion and garlic

Sparkenhoe Shropshire Blue and Spinach Tartlet (V) - cheese and spinach in a pastry case

Main Courses

Monkfish - Monkfish fillet slices and king prawns flamed in whisky and pan fried with lime juice, diced tomato, mushroom, parsley and cream, served with rice instead of potatoes

Sea Bass - ring of sea bass fillet filled with tasty mushroom risotto, served with a basil and white wine sauce

Aubergine Tower (V) - Aubergine slices, breadcrumbed and pan-fried, stacked in layers with spinach, mushrooms, walnuts and cheese, with a red pepper sauce

Fillet Steak - locally reared fillet steak, cooked to your liking, with a rich red wine sauce, diced ham and quartered mushrooms (*£4 supplementary charge*)

Lamb - loin of local lamb cooked pink and served sliced with a sauce of port, orange and redcurrant

Abbot's Chicken - sliced breast of chicken with a sauce of leeks, stem ginger and green Chartreuse

Pork - Slices of local pork tenderloin served with a sauce of onion, french mustard, cider and cream

All dishes are served complete with their own fresh vegetables and potato however a dish of extra vegetables is available - order with your main course - £3 per person

Desserts

Caged Pear - half a pear poached in white wine, served warm with brandied cream cheese, walnuts and hot port wine sauce, imprisoned in a caramel cage (*nuts may be omitted - please ask*)

Sticky Toffee Pudding - classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

Crème brûlée - classic baked egg custard with a crispy burnt sugar topping

Apple Pastry - Puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped cream

Vanilla Ice Cream - Exceptionally good local dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

Duo of Chocolate - dark chocolate outer shell filled with light chocolate mousse (*made with fresh egg whites*) decorated with kirsch-soaked black cherries

Cheese - four different varieties of cheese served with biscuits (*£4 supplementary charge*)

Coffee

Pot of Coffee or Tea and Chocolate Truffles ~ £3.30 *per person*

Espresso (*regular or decaffeinated*) and Chocolate Truffles ~ £3.40 *single* £3.90 *double*

Latte (*Single espresso with hot milk*) and Truffles ~ £3.90

Liqueur Coffees ~ from £8.40

add your favourite whiskey, brandy or liqueur, watch the cream expertly floated on top and enjoy with homemade chocolate truffles



Proud to support local businesses:

*Our meat is supplied by award-winning **Bates' Butchers** in Atherstone, and our fruit and vegetables by **The Smithy Farm Shop** in Grendon.*

Allergy and food intolerance sufferers: BEFORE you order your food and drinks, please speak to a member of our staff if you have a food allergen or food intolerance. We can usually substitute ingredients or modify dishes if required.

Statutory declaration: *To the best of our knowledge and belief none of the dishes listed here contain, or are derived from genetically modified (GM) foodstuffs*

Please note a 10% discretionary service charge may be added to your bill especially for parties of six or more.

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