



Ala Carte Menu

One Course ~ £24.30 • Two Courses ~ £34.15 • Three Courses ~ £44.00

Including complimentary appetiser, bread, two vegetables, potatoes, and VAT

First Courses

Smoked Salmon Parcels - Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

Risotto (V without ham) - creamy savoury rice with ham, petit pois peas, and garden mint (ham may be omitted for vegetarian option)

Portobello Mushroom (V without bacon) - filled with confit of onion, topped with goat's cheese, wrapped in bacon (may be omitted) with a red pepper sauce

King Prawn Tartlet - sautéed king prawns and tomato concasse in a shortcrust pastry tart

Pâté - coarse liver and pork Ardennes pâté served with toast

Crêpes Florentine (V) - two light pancakes filled with spinach and cheese and masked with a creamy sauce

Soup (V) - Butternutsquash and Herb Soup

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 mussels risotto and served with a white wine, butter and basil sauce

Crêpes Gateau (V) - thin pancakes layered with (i) colourful roasted Mediterranean vegetables (mixed peppers, aubergine, artichoke hearts, sweet potato and cherry tomatoes) and (ii) spinach, mushrooms, walnuts and cheese, and served with tomato concasse

Fillet Steak - locally reared fillet steak, cooked to your liking, with a creamy mixed peppercorn sauce (£4 supplementary charge)

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

Chicken - Breast of chicken wrapped in streaky Tamworth bacon and baked, served with a creamy mushroom sauce

Venison - Slices of venison with a sauce of shallots and Green Chartreuse

*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

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

Lemon Tartlet - classic, sharp, lemon tart served with slightly whipped double cream

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

Ice Cream - Exceptionally good Gopsall Farm 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



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 will be added to your bill.



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