



The Menu

Two Courses ~ £36.65 • Three Courses ~ £47.50

Main Course only ~ £25.80 • Starter/dessert ~ £10.85

Including complimentary appetiser, bread, two vegetables, and potatoes

First Courses

Salmon Rillettes - poached salmon blended with herbs, cream and lemon juice and served with toast and garnished with salad

Ham Rolls - Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

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

Spinach and Cheese Tartlet (V) - Spinach and Goat's cheese in a pastry case

Risotto - creamy savoury rice with ham and petit pois peas *(ham may be omitted for vegetarian option)*

Egg and Prawn Mayonnaise - Classic Summer starter of hard boiled egg, king prawns and tasty mayonnaise with a little salad garnish

Main Courses

Salmon 'Florentine' - fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

Sea Bass Ring - ring of sea bass fillet filled with salmon mousse and served with a white wine, butter and basil 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 creamy red wine and mushroom sauce *(£5 supplementary charge)*

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

Chicken - sliced breast of chicken with a creamy stilton sauce and a 'thatch' of walnuts *(nuts may be omitted - please ask)*

Pork 'Diane' - escalopes of pork tenderloin pan-fried with red wine, shallots, mushrooms and Worcester Sauce, flamed in brandy

*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*

20 May 2025

Desserts

Caged Peach - whole poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

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

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

Strawberry Tower - Layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry coulis

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

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

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

Coffee

Pot of Coffee or Tea and Chocolate Truffles ~ £3.60 *per person*

Espresso (*regular or decaffeinated*) and Chocolate Truffles ~ £3.70 *single* £4.20 *double*

Latte (*Single espresso with hot milk*) and Truffles ~ £4.20

Liqueur Coffees ~ from £9.00

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, service charge is **not** included and any tips will be divided evenly between everyone working that service*

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