

# 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

**Smoked chicken salad** - Slices of smoked chicken, served cold, with mixed salad leaves and garnished with stilton mayonnaise

Pheasant - Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce with puff pastry hearts

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

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

**Smoked Salmon and Beetroot Gravadlax** - classic smoked salmon and Beetroot-and-dill-cured salmon 'gravadlax', served with buttered brown bread

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

# Main Courses

Lemon Sole - grilled fillet of lemon sole garnished simply with king prawns and herb butter

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

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

**Fillet Steak** - locally reared fillet steak, cooked to your liking, with a red wine, mushroom and fresh tomato sauce (£5 supplementary charge)

**Venison** - Sirloin of venison, cooked pink, served sliced with a sauce of port, orange and redcurrant

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

Pork - panfried escalopes of pork tenderloin with a rioja, chorizo and garlic sauce

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

Saturday, 29 November 2025

### Desserts

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

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

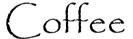
**Duo of Chocolate** - Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

**Poached Pear** - poached in red wine, served warm with a hot port wine sauce and local vanilla ice cream

**Sticky Toffee Pudding** - Classic date sponge pudding, served warm with caramel sauce and a dollop of 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)



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: <u>BEFORE</u> 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 <u>not</u> included and any tips will be divided evenly between everyone working that service

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