



The Menu

One Course ~ £25.80 • Two Courses ~ £36.65
• Three Courses ~ £47.50

Including complimentary appetiser, bread, two vegetables, and potatoes

First Courses



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

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

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

Venison Sausages - cocktail-sized venison sausages with a sauce of leeks, stem ginger and Green Chartreuse garnished with mashed potato

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

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



Main Courses

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

Sea Bass - ring of sea bass fillet filled with mussels risotto, served with a cider, basil and butter 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 red wine, chorizo and garlic sauce (*£5 supplementary charge*)

Wild Duck and Pheasant 'Roberto' - sliced breast of locally-shot wild duck, and a pheasant patty, served with a rich mushroom, orange and whisky sauce

Turkey 'Thatched Cottage' - Roasted turkey breast steak served sliced with a creamy stilton sauce, 'thatched' with walnuts (*nuts may be omitted - please ask*)

Pork - Tenderloin of Pork stuffed with armagnac-marinated prunes, served sliced with a sauce of caramelised onions and madeira

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



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Desserts



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

Apple and Rum-soaked raisin puff - Puff pastry case filled with sautéed apple and rum-soaked raisins, served warm with caramel sauce and a spoon of softly whipped cream

Poached Pear - pear poached in claret, 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

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 ~ £3.60 *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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