



The Menu

Two Courses ~ £38.50 • Three Courses ~ £49.75

Main Course only ~ £27.25 • Starter/dessert ~ £11.25

Including complimentary appetiser, bread, two vegetables, and potatoes

First Courses

Smoked Salmon Paupiettes - Hand carved smoked salmon parcels filled with a combination of prawns, cream cheese and herbs

Chicken Livers - gently pan-fried chicken livers set on a crouton with a sauce of leeks, stem ginger and green chartreuse

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

Risotto - creamy savoury rice with asparagus spears and parmesan

Crab and Mushroom Crêpes - two light pancakes filled with mixed crabmeat and sautéed mushrooms with a creamy sauce

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

Main Courses

Sea Bass Meunière - Fillet of sea bass, coated in seasoned flour, panfried in butter and 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 red pepper sauce

Fillet Steak - locally reared fillet steak, cooked to your liking, with a creamy stilton sauce and a 'thatch' of walnuts (*£5 supplementary charge*) (*nuts may be omitted - please ask*)

Lamb - loin of local lamb cooked pink and served sliced with a sauce of port, orange and redcurrant (*£4 supplementary charge*)

Chicken - slices of pan-fried chicken breast set on a pâté-topped crouton with a rich madeira sauce "Rossini-style"

Pork - grilled escalopes of pork tenderloin, topped with Fourme d'Ambert cheese, garnished with tomato concasse

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

Pear Belle Helène - pear poached in white wine, served warm with vanilla ice cream and hot 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

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

Lime Tartlet - made with fresh limes and served with softly whipped double cream

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

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

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

Coffee and Truffles

Pot of Coffee with cream / Tea with milk (*regular or decaffeinated*) ~ £3.80 per person

Espresso (*regular or decaffeinated*) ~ £3.90 single £4.50 double

Latte (*Single espresso with hot milk*) ~ £4.50

Americano (*Single espresso with hot water and milk on the side*) ~ £4.50

Liqueur Coffees ~ from £9.50

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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