



# 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

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

**Lamb's Kidneys** - sautéed with diced ham, quartered button mushrooms, red wine sauce and puff pastry

**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 Italian rice, smoked haddock and mussels with parmesan

**Feta cheese, Beetroot and Fig Salad (V)** - with a balsamic dressing

**Duck Pâté** - served with malted brown toast

## Main Courses

**Monkfish** - slices of monkfish fillet with a butter and cider sauce, garnished with king prawns and parsley

**Sea Bass** - Grilled fillet of sea bass with a classic 'Véronique' orange sauce garnished with grapes

**Mixed Pepper and Mushroom Stroganoff (V)** - Strips of colourful mixed peppers, mushrooms and onions in a light creamy sauce, accompanied by rice instead of potatoes

**Fillet Steak** - locally reared fillet steak, cooked to your liking and set on a pâté-topped crouton with a rich madeira sauce "Rossini-style" (£5 supplementary charge)

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

**Chicken** - Sliced breast of chicken with a creamy asparagus sauce, garnished with fresh Evesham asparagus

**Pork** - Escalopes of pork tenderloin with a sauce of leeks, stem ginger 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

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

**Chocolate and Orange Tart** - sweet pastry tart filled with a ganache of Valrhona™ chocolate and Grand Marnier served with softly whipped cream

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

**Raspberry Pannacotta** - Italian-style set cream with a fresh raspberry topping

**Caramelised Apricots** - apricot halves panfried with sugar and set on a brioche 'crouton' with a scoop of ice cream and warm orange butter caramel sauce

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

**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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