



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

Risotto (V without ham) - creamy savoury rice with ham, mushrooms and petit pois peas (*ham may be omitted for vegetarian option*)

Feta cheese, Tomato and Olive Salad (V) - with a balsamic dressing

King Prawns 'St James' - pan fried in Armagnac and baked with tomato concasse, topped with fried breadcrumbs and parsley

Beetroot Gravadlax - Classic Scandinavian dish of salmon pickled with dill and beetroot, sliced and served with brown bread

Smoked Duck Salad - smoked duck, *hazlenuts** and salad leaves with a French dressing

Mussels Tartlets - Mussels cooked in cider, cream and chives, served in a puff pastry case

Main Courses

Sea Bass - grilled fillet of sea bass garnished simply with king prawns and herb butter

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

Rice and Vegetable Tower - Layers of rice with spinach, mushrooms and *nuts**, with a fresh tomato sauce

Fillet Steak - locally reared, dry-aged, fillet steak, cooked to your liking, with a creamy mixed peppercorn and brandy sauce (£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, set on a paté-topped crouton, with a rich sauce of caramelised onions and madeira

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

*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*

August 2026

Desserts

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

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

Summer Pudding - classic summer 'pudding' filled with juicy mixed berries (raspberries, blackberries, redcurrants, blackcurrants, strawberries, cherries and blueberries) served with softly whipped double cream

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

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

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

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

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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