



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

Garlic Mushrooms (v) - garlic mushrooms in a creamy madeira sauce served with brioche

Pasta 'Wellington' (v) - Pasta spirals in a cheesy sauce with a stilton gratinée and sprinkled with port

Chicken Livers and Ham - gently panfried and served with diced ham and red wine sauce garnished with puff pastry hearts

Smoked Salmon - hand carved and served with buttered brown bread

Duck Crêpe - thin pancake filled with confit of duck leg, finely sliced spring onion and cucumber, served with Cumberland sauce

Risotto - tasty tomato risotto with panfried king prawns

Main Courses

Sea Bass - Fillet of sea bass set on a bed of spinach with a creamy Mornay sauce garnished with King prawns

Salmon - Salmon Fillet and King prawns sauteed in butter with a sauce of stem ginger, fresh lime, chopped tomato, cucumber, and garlic

Giant Courgette Ring (v) - homegrown whopper filled with a mixed bean cassoulet, topped with goat's cheese *(may be omitted)*

Fillet Steak - locally reared, dry-aged, fillet steak, cooked to your liking, with a creamy mixed peppercorn and brandy sauce *(£5 supplementary charge)*

Venison - Sirloin of venison, cooked pink, and served sliced with a pâté-topped crouton and a rich madeira sauce

Chicken - sliced grilled chicken breast with a red wine, chorizo, and garlic sauce

Pork - Grilled escalopes of pork with a creamy cider, french mustard and leek 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*

October 2026

Desserts

Sticky Toffee Pudding - Classic date sponge pudding, served warm with caramel sauce and lightly 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

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

Pear and Ginger Puff - Puff pastry case filled with sauteed pear and ginger, served warm with caramel sauce and cream or ice cream

Mango and Passionfruit Pavlova - meringue topped with cream and mango pieces with a passionfruit coulis

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

Cheese & Biscuits - 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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