

A La Carte Menu (changed bi-monthly)

Aperitif

Home Baked Garlic and Herb Bread	£2.60
Organic Green Olives	£2.75
Melba Toast	55p

Starters

Piel De Sapo Melon Cubes of chilled melon, strawberries. Raspberry coulis. Mint	£5.25
Boxed Camembert Oven baked. Ciabatta. Fig conserve	£5.35
Thai Style Cod & Prawn Fishcake Cod & prawns with Thai style seasoning in a crispy panko crumb. Sweet chilli dressing	£5.75
Soup Home-made soup of the evening. Garnish	£4.70
Chicken Liver Parfait Home-made smooth paté. Tomato and chilli chutney. Warm toast fingers	£5.25
Mushroom Bruchetta Button mushrooms, Marsala wine & cream sauce. Warm toast	£5.00
Chicken Tikah Pieces of chicken marinated in aromatic spices and natural yoghurt baked until tender. Mint and mango raita. Coriander leaves	£5.25

Mains

All mains are served with potatoes of the day and fresh seasonal vegetables, unless otherwise stated

Chicken Kiev Supreme of chicken filled with a garlic butter, bread crumbed, deep fried. Garnished with asparagus & pimentoes	£9.75
Homefield Farm Lamb Cutlets Pan fried. Chestnut mushroom, Marsala & rosemary sauce	£12.55
Fresh Fish of the Day Grilled with olive oil, fine sea salt, fresh lime juice	Market Price
Chicken Phoenix Mushrooms, tarragon, tomato, asparagus and cream sauce	£8.70
Homemade Steak & Ale Pie Light pastry	£8.95
Roast Duck Crispy oven roasted duck breast. Grand Marnier, raspberry and orange sauce	£15.25
Fillet of Venison Pan fried. Wilted spinach. Bourguignon sauce	£14.75
Buttercross Free Range Medallions of Pork Roquefort, onion and cream sauce	£9.05
Roast of the Day	£8.60

Steaks

Our carefully selected organic steaks are cut from the finest local beef from Homefield Farm in Rugby. Dry aged on the bone and matured for 21 days for exceptional succulence, tenderness and flavour.

Our steaks are served with fresh seasonal vegetables of the day

Or

Home-made chips, beer battered onion rings and petit pois

Rib Eye Steak (8oz)	£14.85
Cherry vine tomatoes, mushrooms	
Tournedos Rossini	£17.35
Fillet steak, pan fried, served on a crouton, topped with a rich home made pâté and madeira sauce	
Peppercorn Sauce	£2.55
Green and black peppercorn, cognac and cream	
Mixed salad	£2.60

Vegetarian

Mushroom & Parsnip Bourguignon Bake	£8.70
Button mushrooms, butter beans & swede in a bourguignon sauce. Topped with julienne of parsnip and potato	
Mushroom, Cranberry, Brie & Hazelnut Wellington	£8.90
Sautéed mushrooms, cranberries and seasoned spinach with hazelnuts. Topped with Brie and encased with puff pastry	

Desserts

Selection of desserts or various flavoured ice creams	£5.00
Cheeseboard	£6.50
A selection of fine English and Continental cheeses with celery and biscuits	

Coffee

Filter Coffee with fresh cream and petit fours selection	£2.35
Espresso	£2.35

**Gentlemen are required to be smartly dressed.
Preferably no shorts, trainers or jeans - otherwise service may be refused.**

Mobile phones - please switch off in restaurant