

Menu

Aperitif

Home baked garlic & 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
Swiss Mushrooms Cooked with onions, garlic, brandy, coriander, crème fraîche & tomato concasse. Gratinéed with cheese	£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
Moroccan Chicken Pieces of chicken cooked in a rich sauce of chopped spinach, chick peas, tomatoes and sliced mushrooms	£8.70
Beef Bourguignon Tender pieces of beef, cooked with button mushrooms & onions in a rich red wine sauce	£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 Our carefully selected organic steaks are cut from the finest 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 petis pois.	£8.60
Rib Eye Steak (8oz) Cherry vine tomatoes, mushrooms	£14.85
Tournedos Rossini Fillet steak, pan fried, served on a crouton, topped with a rich home made pâté and madeira sauce	£17.35
Peppercorn Sauce Green and black peppercorn, cognac and cream	£2.55
Mixed salad	£2.60
Mushroom, Cranberry, Brie & Hazlenut Wellington Sautéed Mushroom, cranberries and seasoned spinach with hazlenuts. Topped with brie and encased in pastry	£8.70
Mushroom & Parsnip Bourguignon Bake Button mushrooms, butter beans & swede in a bourguignon sauce. Topped with julienne of parsnip and potato	£8.90

Desserts

Selection of desserts or various flavoured ice creams	£5.00
Cheeseboard - a selection of fine English and Continental cheeses with celery, grapes and biscuits	£6.50
Filter coffee with fresh cream and petit fours selection	£2.35
Espresso	£2.35