



FOUR COURSE MENU

£40.00

Amuse Bouche

Starters

Chef's Choice Soup

Smoked Haddock Fish Cake

creamed leeks, chorizo & caviar

Crispy Lamb Belly

curried chick peas, yoghurt, cucumber & curry oil

Chargrilled Sourdough

sauteed mushrooms, truffle & parmesan



90z Ribeye Steak

balsamic cherry tomatoes, roasted flat mushroom, chunky chips, garlic & thyme butter [choice of tarragon bearnaise or peppercorn sauce]

[£3.95 steak supplement charge]

Confit Packington Pork

apple puree, potato fondant, mustard & tarragon jus

Roasted Breast of Chicken

herb infused pomme puree, buttered cabbage, crispy pancetta & madeira sauce

Panko Breaded Market Fish

tarragon béarnaise, chorizo, hassle back potatoes, broccoli

Pumpkin Tortellini

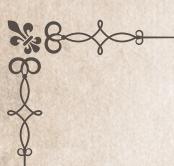
sundried tomato cream sauce, toasted pine nuts & micro cress

Slow Cooked Blade of Beef

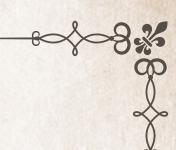
pomme puree, pickled baby onions, onion soubise, beef fat carrots & tenderstem broccoli













Treacle Tart

milk ice cream, spiced rum gel & brandy snap biscuit

Whipped Cheesecake

apple compote & hazelnut granola

Cherry Bakewell Sponge

amaretto custard & sweet and sticky cherries

Selection of Fine Cheeses

celery, ruby grapes & chutney



Extra Cheese Course - £9.00 per person

Individually Priced Dishes



STARTERS £9.00 MAINS £24.00 DESSERTS £9.00

Disclaimer: please be aware our food may contain or come into contact with common allergens. We take care in making sure cross-contamination with allergens does not occur, however we cannot give 100% guarantee with allergens on the premises.







FOUR COURSE GLUTEN FREE

£40.00

Amuse Bouche

Starters

Chef's Choice Soup

Dressed Caesar Salad parmesan & ciabatta wafers

Risotto chefs choice

Gluten Free "Sourdough" sauteed mushrooms, truffle & parmesan

Mains

9oz Ribeye Steak

balsamic cherry tomatoes, roasted flat mushroom, chunky chips, garlic & thyme butter

(£3.95 steak supplement charge)

Confit Packington Pork

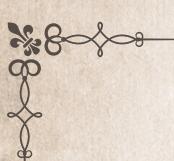
apple puree, potato fondant, mustard & tarragon jus

Pan Fried Market Fish

tarragon béarnaise, chorizo, hassle back potatoes, broccoli











Lemon Tart
raspberry sorbet

Chocolate Caramel Tart clotted cream ice cream

Chocolate Orange Tart clotted cream ice cream

Selection of fine cheeses celery, ruby grapes & chutney



Extra Cheese Course - £9.00 per person

Individually Priced Dishes



 STARTERS
 MAINS
 DESSERT

 £9.00
 £24.00
 £9.00

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VEGETARIAN MENU

£40.00

Amuse Bouche

Starters

Chef's Choice Soup

Dressed Caesar Salad
parmesan & ciabatta wafers

Sourdough sauteed mushrooms, truffle & parmesan

Mains

Chef's Choice Risotto

Tomato and Red Pepper Arancini served with house dressed salad

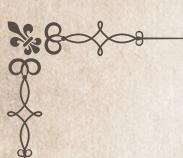
Roasted Vegetable Harissa Linguine served with garlic flatbread & side salad

Black Wax Cheddar Mac 'n' Cheese served with garlic flatbread & roasted tender stem broccoli

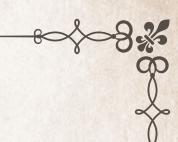
Pumpkin Tortellini sundried tomato cream sauce, toasted pine nuts & micro cress











Dessert

Treacle Tart

milk ice cream, spiced rum gel & brandy snap biscuit

Whipped Cheesecake

apple compote & hazelnut granola

Cherry Bakewell Sponge

amaretto custard & sweet and sticky cherries

Fruit Salad & Sorbet

chef's choice

Selection of Fine Cheeses

celery, ruby grapes & chutney



Extra Cheese Course - £9.00 per person

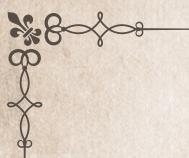
Individually Priced Dishes



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VEGAN MENU £40.00

Amuse Bouche

Starters

Tomato Soup served with crusty bread

Dressed Caesar Salad vegan cheese & ciabatta wafers

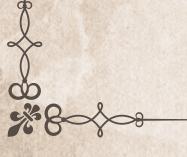
Chargrilled Sourdough sauteed mushrooms, truffle & vegan cheese

Mains

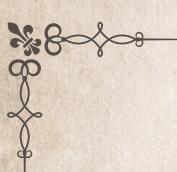
Chef's Choice Risotto
served with chargrilled garlic flatbread & house dressed salad

Roasted Vegetable Harissa Linguine served with garlic flatbread & side salad

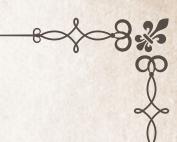
Roasted Squash Tortellini sundried tomatoes & roasted tender stem broccoli











Dessert

Vegan Chocolate Tart raspberries & chef's choice sorbet

Caramelised Apple Tarte Tatin

chef's choice sorbet

[please order with starters to allow time to cook]

Coconut Rice Pudding
fresh lime & sorbet
[please order with starters to allow time to cook]



Individually Priced Dishes



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