

A La Carte Menu

Enjoy our Pre Dinner Appetisers

Our Starter Selection

Chef's soup of the day
with fresh crusty bread – ask our waiting staff
£3.50

Wild Mushroom Cappuccino
£3.95

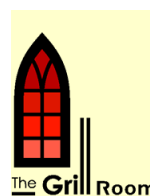
Carpaccio of marinated Beef Fillet
served with a Sweet and Sour Dressing
£5.25

Roulade of Smoked Scottish Salmon
stuffed with Spinach and Cream cheese finished with a Cucumber Salsa
£6.75

Confit of Duck Leg
served with Braised Red Cabbage and Thyme Jus
£4.75

Warm Salad of Chorizo Sausage, Sautéed Potatoes, Black Olives
finished with Balsamic Reduction
£5.25

Mediterranean Vegetables with Feta Cheese (v)
finished with a Refreshing Herb Oil
£4.25



Main Course Selection

Fillet of Lamb

served with a Sweet Potato Purée finished with a Rosemary Infusion
£12.95

Pan Fried Barbary Duck Breast

served with Olive Crushed Potatoes, finished with a Port Sauce
£13.95

Toasted Goat's Cheese (v)

served in a Parmesan Basket with Tomato Relish and Spinach Oil
£9.95

Sundried Tomato, Chive and Parmesan Risotto (v)

scented with Truffle Oil
£8.95

Seared Fillet of Red Mullet

served with Baby Vegetables, Fondant Potato and Beurre Blanc Sauce
£13.95

Breast of Corn fed Chicken

served with Butter Spinach, Rosti Potato and Red Wine Jus
£11.95

All main courses come with a selection of fresh seasonal vegetables and potatoes

From our Grill

8oz Sirloin Steak

served with Grilled Plum Tomatoes, Mushrooms
and your choice of new potatoes or home-made French fries
£12.95

10oz Rib Eye Steak

served with Grilled Plum Tomatoes, Mushrooms
and your choice of new potatoes or home-made French fries
£12.95

Our steaks may be accompanied by your choice of sauce:
Café au Lait, Red Wine Jus, Pepper Sauce, Café de Paris Butter

8oz Fillet Steak

with Horseradish Crust and Wild Mushrooms
and your choice of new potatoes or home-made French fries
£14.50

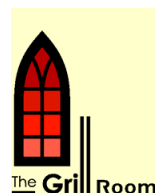
Char-grilled Chicken

served with ratatouille and grain mustard Sauce
and your choice of new potatoes or home-made French fries
£11.50

Mediterranean Vegetables with Feta Cheese (v)

finished with a refreshing Herb Oil
£9.95

Dishes from the grill may be accompanied by a mixed salad in place of vegetables



Our Dessert Selection

Bailey's Crème Brulee

accompanied with Plum Compote and Tuille Biscuits

Glazed Lemon Tart

served with Mango Coulis

Classic Tarte Tatin

simply served with Vanilla Ice Cream

White Chocolate Rice Pudding

served with Poached Fruit

Mille Feuille of Raspberries, Vanilla Cream and Shortbread Biscuits

served with Crème Anglaise

Homemade Sticky Toffee Pudding

finished with a Caramel Sauce

Selection of local Cheeses

Served with fresh fruit and water biscuits

All desserts £4.50

Cup of fresh filter coffee with petit fours

£2.50

Pot of tea with petit fours

your choice from our Twinings selection

£2.90

We are pleased to use local suppliers and local products including

Our steaks and other selected meats are supplied by

Coxon & Son, Ashby de la Zouch

From locally reared animals

Our Ice Cream and Eggs are supplied by

Needwood Dairy Products, Barton under Needwood

Supporting local suppliers

