



Spring/Summer - April/September

To Start:

Homemade potted brown crab. Wholemeal walnut bread & butter

Moat house farm ham hock terrine. Onion & shallot coulis. Homemade piccalli

Watercress & sorrel soup with English goats cheese croute (V)

Warwickshire smoked chicken and asparagus tart. Tomato chutney. Seasonal leaves

To Follow:

Rump of lamb. Braised shoulder. Lamb jus. Cauliflower puree. Potato fondant. Cumin & mint infused carrots

Corn fed chicken supreme. Basil & parmesan crust. Pont neuf potato. Red pepper & garlic sauce. Asparagus spears and beetroot

Locally reared pork cutlet. Ragout of white beans and apple. Crispy black pudding. Sage cream. Seasonal vegetables

Herbed salmon. Puy lentils with chestnut mushrooms. Pernod & dill sauce. Seasonal vegetables

Spinach and stilton tart. Chilli chutney. Pont neuf potato. Seasonal vegetables (V)

To Finish:

Summer pudding with clotted cream

Berry brulee with lemon shortbread

Chocolate brownie with vanilla pod ice cream

Trio of American classics

£45+VATpp

British cheeseboard selection served with Shropshire biscuits, English chutney, walnuts and dried apricots available for the table £6.25pp for a table of 10



Autumn/Winter - October/March

To Start:

Leek & goats cheese terrine (V)

Tastes of salmon. Pickled vegetables

Chicken liver parfait. Beetroot & horseradish chutney. Melba toast

Spicy tomato & basil soup. Smoked bacon & chorizo

To Follow:

Rack of venison. Root vegetable dauphinoise. Chateau potatoes. Wild mushroom sauce

Beef wellington. Braised endive. Duchess potato. Madeira sauce

Braised pork collar. Caramelised button onions. Crispy bacon. Apple cream sauce. Panko crusted bubble & squeak cake. Seasonal vegetables

Pan fried cod supreme with beurre noisette & Lilliput capers. Squash risotto. Seasonal vegetables

Market squash. Lentil ragout. Seasonal vegetables (V)

To Finish:

Apple, cinnamon & sultana pie. Orange cream

Sticky toffee pudding. Sauce anglais

Lemon & ginger cheesecake. Spiced cherries

Trio of Classic tarts

£45+VATpp

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