



MOST DINNER PACKAGE INCLUDES TWO COURSES,
AND EXTRA COURSE WILL BE CHARGED AT £5

STARTERS

Soup of the day (V) (180 kcal)
served with fresh bread (G/T)

Chicken liver pate, onion chutney
and toasted sourdough (D/G/T)(419kcal)

Severn & Wye smoked salmon, beetroot,
fresh horseradish and capers (195kcal)

Lentil, squash, crispy kale, Golden Cross
goat's cheese (D/V)(250kcal)

Roasted Conference pear, Colston Bassets Stilton,
chicory, walnuts (D/N/V) (355kcal)

MAIN COURSES

Coq au Vin, chicken leg, mash potato, smoked
bacon, baby onions, button mushroom (D) (485kcal)

Brown shrimp, tomato and tarragon linguine,
grated parmesan (G/D) (460kcal)

Beetroot gnocchi, heritage beetroot,
goat's cheese, smoked pesto (G/D/V/T) (478kcal)

Grilled seabass, roasted cauliflower puree,
tenderstem broccoli, raisins, caper
and lemon dressing (D) (410kcal)

SEASONAL

North East Atlantic cod, chorizo and puy lentil stew (506kcal)

Slow cooked beef, red wine, crushed swede and carrot, kale (D)(615kcal)

DESSERTS

Sticky toffee pudding, Noel's of Warwickshire artisans vanilla ice cream
(G/D/T) (697kcal)

Lemon posset, raspberries, shortbread biscuit
(D/G) (670kcal)

Dark chocolate and caramel tart, Noel's of Warwickshire hazelnut ice
cream (D/G/N) (610kcal)

Noel's of Warwickshire ice cream (d) (300 kcal) or sorbet (200 kcal)

Selection of British cheeses (G/D) (559kcal) £4 Supplement

FOOD INTOLERANCE KEY (displayed in brackets)

V – Suitable for vegetarians T – May contain traces of nuts D – Contains milk products
G – Cereals containing gluten N – Contains nuts

Please be aware that allergens are handled throughout our business. Some allergens may be listed on our menus but if you have any questions about the presence of food allergens, please ask before ordering. However, it is ultimately your responsibility to ensure that your food choices are suitable for personal consumption.