

DINNER

STARTERS

Soup of the day
Served with toasted sourdough bread (V/D/G/T)
180kcal

Duck and orange pate, onion chutney,
toasted brioche
(G/D/E) 290kcal

Bruschetta with cherry tomatoes,
garlic dressing, bocconcini, Balsamic & micro basil
(D/G/V) 270kcal

Beetroot Carpaccio, feta cheese,
roasted walnuts, rocket & honey and mustard
dressing
(V/D/N/Mu) 260kcal

BURGERS

SERVED WITH SKINNY FRIES AND
DRESSED LEAVES (SU)

Ragdale burger, 100% Holme Farm
Nottingham beef, Applewood smoked cheddar,
pickles, tomato, lettuce, Ragdale burger sauce,
brioche bun (T/D/G/Su) 785kcal

Plant-based burger, Applewood smoked
cheese, pickles, tomato, lettuce, Ragdale burger
sauce, vegan bun (T/G/Ve/Su) 617kcal

MAIN COURSES

Roasted Chicken Breast, creamy mashed,
potato, buttered greens, wholegrain mustard
sauce (D/Mu) 580kcal

Grilled salmon fillet, crushed lemon and herb
potato, tomato and garden herb dressing
(F/Su) 490kcal

Coconut & Courgette Curry, fragrant
basmati rice, flat bread
(Ve/S) 540kcal

Slow Braised beef pappardelle &
freshly grated Parmesan (G/D) 670kcal

DESSERTS

Warm chocolate brownie,
dark chocolate sauce, vanilla bean ice cream
(V/D/G/E) 420kcal

No-bake mixed berry cheesecake
(V/D/G) 380kcal

Noel's of Warwickshire Ice cream (V/D)
or sorbet 300kcal 200kcal

Selection of British cheeses, red onion
chutney, crackers (D/G/Su) 559kcal

ALLERGEN KEY:

G - GLUTEN D - DAIRY E - EGG F - FISH MU - MUSTARD SU - SULPHITES SE - SESAME S - SOYA
N - NUTS V - VEGETARIAN VE - VEGAN T - TRACES OF NUTS L - LUPINS MO - MOLLUSCS
CR - CRUSTACEANS C - CELERY P - PEANUT

Please be aware that allergens are handled throughout our business, and we will endeavour to assist where possible.
However, it is ultimately your responsibility to ensure that your food choices are suitable for personal consumption.
Please ensure you inform your server of your allergy when ordering.