



DINNER



STARTERS

Soup of the day

Served with toasted sourdough bread

Duck and orange pate, onion chutney,
toasted brioche

Bruschetta with cherry tomatoes, garlic
dressing, bocconcini, Balsamic & micro
basil

Beetroot Carpaccio, feta cheese,
roasted walnuts, rocket & honey and
mustard dressing

BURGERS

SERVED WITH SKINNY FRIES ON CHIPS AND
DRESSED LEAVES

Ragdale burger, 100% Holme Farm
Nottingham beef, Applewood smoked
cheddar, pickles, tomato, lettuce, Ragdale
burger sauce, brioche bun

Plant-based burger, Applewood smoked
cheese, pickles, tomato, lettuce, Ragdale
burger sauce, vegan bun

MAIN COURSES

Roasted Chicken Breast, creamy mashed,
potato, buttered greens, wholegrain
mustard sauce

Grilled salmon fillet, crushed lemon and
herb
potato, tomato and garden herb dressing

Squash and sage Tortellini, squash puree,
minted pesto, crispy sage

Coconut & Courgette Curry, fragrant
basmati rice

Slow Braised beef pappardelle &
freshly grated Parmesan

DESSERTS

Warm chocolate brownie,
dark chocolate sauce, vanilla bean
ice cream

No-bake mixed berry cheesecake

Noel's of Warwickshire Ice cream
or sorbet

Selection of British cheeses, red onion
chutney, crackers

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.